

# Weizenbock

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- Gravity **18.4 BLG**
- ABV ---
- IBU **28**
- SRM **25**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Pszeniczny                  | 2 kg (29.4%)  | 85 %   | 8   |
| Grain | Pszeniczny                  | 1 kg (14.7%)  | 85 %   | 4   |
| Grain | Strzegom Monachijski typ II | 3 kg (44.1%)  | 79 %   | 22  |
| Grain | Special B Malt              | 0.5 kg (7.4%) | 65.2 % | 315 |
| Grain | Carahell                    | 0.3 kg (4.4%) | 77 %   | 26  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 50 g   | 60 min | 4.5 %      |
| Boil    | Galena    | 5 g    | 60 min | 12 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |