

WEIZENBOCKIV

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **18.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Pszeniczny | 4 kg (54.1%) | 85 % | 4 |
| Grain | Monachijski | 2.5 kg (33.8%) | 80 % | 16 |
| Grain | Melanoiden Malt | 0.2 kg (2.7%) | 80 % | 39 |
| Grain | Simpsons - Crystal Rye | 0.2 kg (2.7%) | 73 % | 177 |
| Grain | Aroma CastleMalting | 0.2 kg (2.7%) | 78 % | 100 |
| Grain | Special B Malt | 0.1 kg (1.4%) | 65.2 % | 315 |
| Grain | Special X Malt | 0.1 kg (1.4%) | 65.2 % | 315 |
| Grain | Carafa III Special | 0.1 kg (1.4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 50 g | 60 min | 3.9 % |
| Boil | Mandarina Bavaria | 30 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 500 ml | Fermentum Mobile |