Weizenbock v2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **11.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg *(48.5%)*	85 %	4
Grain	Viking Pale Ale malt	1 kg *(16.2%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg *(11.3%)*	79 %	14
Grain	Strzegom Monachijski typ II	0.7 kg *(11.3%)*	79 %	25
Grain	Special B Malt	0.2 kg *(3.2%)*	65.2 %	315
Grain	Weyermann - Carared	0.25 kg *(4%)*	75 %	45
Grain	Jęczmień palony	0.03 kg *(0.5%)*	55 %	985
Adjunct	Pszenica niesłodowana	0.3 kg *(4.9%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	5.5 %
Boil	Hallertau	10 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.