

# BROWNWEIZENBOCK

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **24.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pszeniczny monachijski         | 3 kg (39%)    | 85 %  | 15   |
| Grain | Strzegom Wiedeński             | 3 kg (39%)    | 79 %  | 10   |
| Grain | Pszeniczny podpiekany          | 0.2 kg (2.6%) | 85 %  | 30   |
| Grain | Brown Malt (British Chocolate) | 1 kg (13%)    | 70 %  | 128  |
| Grain | Caramel/Crystal Malt           | 0.3 kg (3.9%) | 75 %  | 150  |
| Grain | Carafa III                     | 0.2 kg (2.6%) | 70 %  | 1034 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 35 g   | 60 min | 6.1 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |