

## Buszujący w zbożu

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **14**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (54.7%)	80 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1.2 kg (18.8%)	81 %	6
Grain	Monachijski typ II Viking Malt	1 kg (15.6%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.7%)	75 %	30
Grain	Karmelowy 300 Viking Malt	0.3 kg (4.7%)	70 %	300
Grain	Château Cafe 500 EBC Castle Malting®	0.1 kg (1.6%)	--- %	500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile