

Schops

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **13.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt Dark | 2 kg (33.3%) | 82 % | 18 |
| Grain | BESTMALZ - Best Wheat Malt | 2 kg (33.3%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (25%) | 79 % | 22 |
| Grain | Special B Malt | 0.2 kg (3.3%) | 65.2 % | 290 |
| Grain | Weyermann - Carapils | 0.12 kg (2%) | 78 % | 4 |
| Grain | Melanoiden Malt | 0.12 kg (2%) | 80 % | 39 |
| Grain | Weyermann - Chocolate Rye | 0.06 kg (1%) | 20 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale | Dry | 11 g | Mangrove Jack's |

Notes

- Na 60 minut dodano 0,8l zakwaszonej wcześniej osobno brzezki o Blg 20° (ekstrakt słodowy Pale Ale).
90 minut gotowania.
Jan 14, 2023, 10:09 PM