

# Weizenbock /Kozłak Pszeniczny

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **6.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	5 kg (55.6%)	82 %	5
Grain	Monachijski	2 kg (22.2%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (22.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	50 g	15 min	10 %
Aroma (end of boil)	Mandarina Bavaria	50 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM41	Wheat	Liquid	500 ml	Fermentum Mobile