

Weizenbock Polskie Chmiele

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **14.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Jasny | 1.7 kg (50%) | 80 % | 35 |
| Liquid Extract | Gozdawa Pszeniczny | 1.7 kg (50%) | 80 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 8 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 6 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| Breferm TOP | Ale | Slant | 200 ml | Brewferm |
| Gęstwa po 3 fermentacjach | | | | |

Notes

- Brzeczka o temp 28C zadana drożdżami, po 10 h od zadania burzliwie fermentuje.
Dec 21, 2017, 11:10 AM