

# WEIZENBOCKIV

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **18.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (54.1%)	85 %	4
Grain	Monachijski	2.5 kg (33.8%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (2.7%)	80 %	39
Grain	Simpsons - Crystal Rye	0.2 kg (2.7%)	73 %	177
Grain	Aroma CastleMalting	0.2 kg (2.7%)	78 %	100
Grain	Special B Malt	0.1 kg (1.4%)	65.2 %	315
Grain	Special X Malt	0.1 kg (1.4%)	65.2 %	315
Grain	Carafa III Special	0.1 kg (1.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3.9 %
Boil	Mandarina Bavaria	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile