

# Żytniio pszeniczny bock

- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **37.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.6 kg (27.6%)	85 %	8
Grain	Strzegom Pszeniczny	1 kg (17.2%)	81 %	4
Grain	Strzegom Pale Ale	1.7 kg (29.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	20
Grain	Strzegom pszenica prażona	0.5 kg (8.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Boil	Sybilla	15 g	60 min	5.9 %
Boil	Chinook	10 g	15 min	12.8 %
Boil	Sybilla	10 g	15 min	5.9 %
Dry Hop	Sybilla	10 g	5 day(s)	5.9 %
Dry Hop	Chinook	10 g	5 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---