

#8 Weizenbock

- Gravity **15.9 BLG**
- ABV ---
- IBU **16**
- SRM **14.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (19.8%) | 81 % | 4 |
| Grain | Pszeniczny | 2.95 kg (48.8%) | 85 % | 4 |
| Grain | Monachijski | 1.2 kg (19.8%) | 80 % | 16 |
| Grain | Karmelowy jasny | 0.5 kg (8.3%) | 76 % | 30 |
| Grain | Karmelowy ciemny | 0.2 kg (3.3%) | 76 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lubel | 40 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |