

Weizenbock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **36**
- SRM **18.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 4.1 kg (51.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (25%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (3.1%) | 74 % | 79 |
| Grain | Special B Malt | 0.25 kg (3.1%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.1%) | 20 % | 493 |
| Grain | Viking melanoidynowy | 0.15 kg (1.9%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 14 % |
| Boil | Magnum | 15 g | 10 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |