

# Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **38**
- SRM **22.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (11.6%)	80 %	15
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	2.9 kg (67.4%)	80 %	30
Grain	Weyermann Caramunich 3	0.3 kg (7%)	76 %	150
Grain	Caraaroma	0.3 kg (7%)	78 %	400
Grain	Weyermann - Caraamber	0.3 kg (7%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	15 min	10 %
Dry Hop	Mandarina Bavaria	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	22 g	Safbrew