

# Weizenbock

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- Gravity **18.7 BLG**
- ABV ---
- IBU **19**
- SRM **6.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (71.4%)	85 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Eureka	15 g	10 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	250 ml	Safbrew

## Notes

- - 44°C - 20 min
  - - 52°C - 15 min
  - - 62°C - 20 min
  - - 72°C - 20 min
  - - 77°C - wygrzew
- Jul 13, 2016, 12:22 AM*