

Weizenbock

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **17**
- SRM **14.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.2 kg (34.9%) | 79 % | 10 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (31.7%) | 85 % | 5 |
| Grain | Weyermann - Dark Wheat Malt | 1 kg (15.9%) | 85 % | 14 |
| Grain | Bestmalz Red X | 1 kg (15.9%) | 79 % | 30 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (1.6%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Slant | 800 ml | Wyeast Labs |