

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	Iunga	15 g	60 min	11 %

Yeasts

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