

# Weizenbock

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **22**
- SRM **6.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	3 kg (50%)	82 %	4
Grain	Wiener Malz Best	1 kg (16.7%)	80 %	8
Grain	Münchner Malz Best	1 kg (16.7%)	78 %	20
Grain	Pilsner Malz Best	1 kg (16.7%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	40 min	7.3 %
Boil	Amarillo	20 g	5 min	6.1 %
Whirlpool	Amarillo	20 g	30 min	6.1 %