

Weizenbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **11.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 3.1 kg (50%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1.7 kg (27.4%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.1%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |
| Grain | Weyermann Specjal W | 0.2 kg (3.2%) | 68 % | 300 |
| Grain | weyerman Specjal B | 0.2 kg (3.2%) | --- % | --- |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.2%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| FM 41 | Wheat | Liquid | 10 ml | --- |