

Weizenbock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **20**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Pszeniczny | 4 kg (49.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.15 kg (26.5%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1.1 kg (13.5%) | 80 % | 4 |
| Grain | Special B Malt | 0.4 kg (4.9%) | 65.2 % | 315 |
| Grain | Special W Malt | 0.4 kg (4.9%) | 65.2 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (0.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |