#21 Weizenbock

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **29**
- SRM **13.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg *(50%)*	85 %	4
Grain	Pilzneński	2 kg *(25%)*	81 %	4
Grain	Strzegom Wiedeński	0.5 kg *(6.3%)*	79 %	10
Grain	Weyermann - Carawheat	1 kg *(12.5%)*	77 %	97
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(6.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	70 g	50 min	5 %
Aroma (end of boil)	Tradition	30 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew