

# Rostock

- Gravity **16.5 BLG**
- ABV ---
- IBU **19**
- SRM **16.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (49.2%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (16.4%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (32.8%)	79 %	22
Grain	Weyermann - Carafa I	0.1 kg (1.6%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Hallertau	10 g	10 min	4.5 %
Boil	Hallertau	10 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---