

# Weizenbock

- Gravity **14 BLG**
- ABV ---
- IBU **27**
- SRM **15.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (52.1%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (20.8%)	80 %	4
Grain	Weyermann - Munich Malt II	1 kg (20.8%)	79 %	25
Grain	Weyermann - Carared	0.2 kg (4.2%)	75 %	45
Grain	Weyermann - Caraaroma	0.1 kg (2.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	60 min	3.4 %
Boil	Styrian Goldings	15 g	60 min	4.5 %
Aroma (end of boil)	Styrian Goldings	15 g	40 min	4.5 %

## Yeasts

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