

# Weizenbock

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **18**
- SRM **5.8**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (69.4%)	85 %	4
Grain	Monachijski	1.1 kg (15.3%)	80 %	16
Grain	Pilznieński	1.1 kg (15.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Citra	30 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewgo	Wheat	Dry	11.5 g	---