

Weizenbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **11.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.8 kg (22.5%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 5.2 kg (65%) | 82 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (12.5%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|---------|------------|
| Wb-06 | Wheat | Dry | 13.91 g | --- |