

## #8 Weizenbock

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- Gravity **15.9 BLG**
- ABV ---
- IBU **16**
- SRM **14.2**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (19.8%)	81 %	4
Grain	Pszeniczny	2.95 kg (48.8%)	85 %	4
Grain	Monachijski	1.2 kg (19.8%)	80 %	16
Grain	Karmelowy jasny	0.5 kg (8.3%)	76 %	30
Grain	Karmelowy ciemny	0.2 kg (3.3%)	76 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubel	40 g	60 min	3.8 %

### Yeasts

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