

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 | --- |