

# Weizenbock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **36**
- SRM **18.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.1 kg (51.2%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (25%)	79 %	10
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Caramel/Crystal Malt - 40L	0.25 kg (3.1%)	74 %	79
Grain	Special B Malt	0.25 kg (3.1%)	65.2 %	315
Grain	Weyermann - Chocolate Rye	0.25 kg (3.1%)	20 %	493
Grain	Viking melanoidynowy	0.15 kg (1.9%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	14 %
Boil	Magnum	15 g	10 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile