

# Weizenbock

---

- 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 | ---        |