

# weizenbock

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **12**
- SRM **16.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (38.5%)	85 %	4
Grain	Pilzneński	1.9 kg (24.4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (11.5%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (12.8%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.8%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (6.4%)	70 %	299
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.6%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %