

# Weizenbock

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **11.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.1 kg (50%)	83 %	5
Grain	Viking Pilsner malt	1.7 kg (27.4%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.1%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Weyermann Specjal W	0.2 kg (3.2%)	68 %	300
Grain	weyerman Specjal B	0.2 kg (3.2%)	--- %	---
Grain	Weyermann Caramunich 3	0.2 kg (3.2%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 41	Wheat	Liquid	10 ml	---