

Weizenbock

- Gravity **17.1 BLG**
- ABV ---
- IBU **34**
- SRM **15.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 3.8 kg (54.1%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (14.2%) | 80 % | 16 |
| Grain | Pilznieński | 1 kg (14.2%) | 81 % | 4 |
| Grain | Carahell | 0.3 kg (4.3%) | 77 % | 26 |
| Grain | Special B Malt | 0.3 kg (4.3%) | 65.2 % | 315 |
| Grain | Viking Pale Ale malt | 0.63 kg (9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 70 g | 60 min | 4.5 % |
| Boil | Tradition | 20 g | 30 min | 4.5 % |