

# Weizenbock

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- 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 %