

# Weizenbock

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **16.8**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (23.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (38.5%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.7%)	68 %	400
Grain	Grodziski pszeniczny wędzony dębem	1 kg (15.4%)	80 %	3
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %