

Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **38**
- SRM **22.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (11.6%) | 80 % | 15 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 2.9 kg (67.4%) | 80 % | 30 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (7%) | 76 % | 150 |
| Grain | Caraaroma | 0.3 kg (7%) | 78 % | 400 |
| Grain | Weyermann - Caraamber | 0.3 kg (7%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Hallertau | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 15 min | 10 % |
| Dry Hop | Mandarina Bavaria | 15 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 22 g | Safbrew |