

# Weizenbock

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- Gravity **18.7 BLG**
- ABV ---
- IBU **19**
- SRM **6.8**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 5 kg (71.4%) | 85 %  | 4   |
| Grain | Monachijski         | 1 kg (14.3%) | 80 %  | 16  |
| Grain | Strzegom Pilzneński | 1 kg (14.3%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |
| Boil    | Eureka            | 15 g   | 10 min | 9.9 %      |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 250 ml | Safbrew    |

## Notes

- - 44°C - 20 min
  - - 52°C - 15 min
  - - 62°C - 20 min
  - - 72°C - 20 min
  - - 77°C - wygrzew
- Jul 13, 2016, 12:22 AM*