

# Weizenbock

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **15.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42.4 liter(s)**
- Total mash volume **53 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (56.6%)	85 %	4
Grain	Weyermann - Chocolate Wheat	0.1 kg (0.9%)	74 %	788
Grain	Monachijski	3 kg (28.3%)	80 %	16
Grain	Weyermann - Carawheat	0.5 kg (4.7%)	77 %	97
Grain	Weyermann - Melanoiden Malt	1 kg (9.4%)	81 %	53