

# WeizenBock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **22**
- SRM **24.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (34%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (34%)	81 %	26
Grain	Weyermann - Carafa I	0.4 kg (8%)	70 %	690
Grain	Weyermann - Diastatyczny	0.8 kg (16%)	85 %	5
Grain	Weyermann - Carapils	0.4 kg (8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.2 %
Boil	Lublin (Lubelski)	30 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	200 ml	Wyeast Labs