

# Weizenbock

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **11.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.8 kg (22.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	5.2 kg (65%)	82 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg (12.5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	13.91 g	---