

Weizenbock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **18.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.2 kg (50.8%)	85 %	4
Grain	Strzegom Pilzneński	0.7 kg (11.1%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (12.7%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (4.8%)	79 %	130
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Archer (UK)-	25 g	10 min	4.4 %
Boil	Phoenix (UK)-	20 g	60 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	100 ml	Safbrew