

# Weizenbock

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **13.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (53.5%)	82 %	4
Grain	Strzegom Wiedeński	1.5 kg (40.2%)	79 %	10
Grain	Special B Malt	0.12 kg (3.2%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.015 kg (0.4%)	73 %	1001
Grain	Melanoiden Malt	0.1 kg (2.7%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	6.4 %
Aroma (end of boil)	Hallertau Tradition	15 g	15 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile