

# Weizenbock

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **20**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (49.2%)	80 %	4
Grain	Strzegom Monachijski typ II	2.15 kg (26.5%)	79 %	22
Grain	Strzegom Pilzneński	1.1 kg (13.5%)	80 %	4
Grain	Special B Malt	0.4 kg (4.9%)	65.2 %	315
Grain	Special W Malt	0.4 kg (4.9%)	65.2 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (0.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %