

## Weizenbock (roboczy)

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **14.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - pszeniczny jasny	3.8 kg (52.8%)	89 %	4
Grain	Weyermann - Pilsner	1.5 kg (20.8%)	89 %	3.5
Grain	Weyermann - Monachijski typ II	1.2 kg (16.7%)	89 %	22
Grain	Weyermann - Carahell	0.3 kg (4.2%)	89 %	25
Grain	Castle Malting - Château Special B	0.2 kg (2.8%)	89 %	290
Grain	Weyermann - Pszeniczny Czekoladowy	0.1 kg (1.4%)	89 %	1050
Grain	Weyermann - Zakwaszający	0.1 kg (1.4%)	89 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.3 %
Boil	Lublin (Lubelski)	20 g	60 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3068	Ale	Liquid	100 ml	---