

# weizenbock1

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **32.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (41.1%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (27.4%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (13.7%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (6.8%)	75 %	150
Grain	Melanoiden Malt	0.3 kg (4.1%)	80 %	39
Grain	Strzegom pszenica prażona	0.5 kg (6.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis