

Weizenbock

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **22**
- SRM **6.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Weizenmalz Best | 3 kg (50%) | 82 % | 4 |
| Grain | Wiener Malz Best | 1 kg (16.7%) | 80 % | 8 |
| Grain | Münchner Malz Best | 1 kg (16.7%) | 78 % | 20 |
| Grain | Pilsner Malz Best | 1 kg (16.7%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Perle | 20 g | 40 min | 7.3 % |
| Boil | Amarillo | 20 g | 5 min | 6.1 % |
| Whirlpool | Amarillo | 20 g | 30 min | 6.1 % |