

#34 Weizenbock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **14.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (57.1%)	85 %	4
Grain	Pilzneński	1.5 kg (21.4%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Caramunich® typ I	0.5 kg (7.1%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	70 g	50 min	5 %
Aroma (end of boil)	Tradition	30 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew