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Weizen Hammer

Category? *Wheat Beer*
Subcategory? *Weizenbock*
Recipe Type? *Extract*
Batch Size? *5 gal.*
Volume Boiled? *6 gal.*
Mash Efficiency? *72 %*
Total Grain/Extract? *10.90 lbs.*
Total Hops? *2.0 oz.*
Calories (12 fl. oz.)? *318.1*
Cost to Brew? *\$40.20 (USD)*
Cost per Bottle (12 fl. oz.)? *\$0.75 (USD)*



Ingredients:

.4 lbs. Belgian Caramunich
.1 lbs. Black Roasted Barley
9.9 lbs. Liquid Wheat Extract
.5 lbs. Candi Sugar Dark
1 oz. Tettnanger (Pellets, 4.50 %AA) boiled 60 minutes.
.5 oz. Hallertau Mittelfruh (Pellets, 4.50 %AA) boiled 15 minutes.
.5 oz. Hallertau Tradition (Pellets, 6.00 %AA) boiled 1 minutes.
.5 teaspoons irish moss - 20 minutes (not included in calculations)
Yeast : *White Labs WLP300 Hefewizen Ale*

Style Comparison:

	Predicted	Weizenbock	Compliance
Original Gravity? <i>1.080</i>		<i>1.066 - 1.080</i>	<i>100 %</i>
Terminal Gravity? <i>1.019</i>		<i>1.015 - 1.022</i>	<i>100 %</i>
Color? <i>22.31 °SRM</i>		<i>7.00 - 25.00 °SRM</i>	<i>100 %</i>
Bitterness? <i>21.8 IBU</i>		<i>15.00 - 30.00 IBU</i>	<i>100 %</i>
Alcohol (%volume)? <i>8.0 %</i>		<i>6.50 - 8.00 %</i>	<i>100 %</i>
			100 % overall

Extract/Fermentation:

	Apparent	Real
Original Extract?	<i>19.23 °Plato</i>	<i>19.23 °Plato</i>
Attenuation?	<i>74.7 %</i>	<i>60.2 %</i>
Extract?	<i>4.87 °Plato</i>	<i>7.65 °Plato</i>
	% Weight	% Volume
Alcohol?	<i>6.2 %</i>	<i>8.0 %</i>

Individual Malts/Adjuncts:

Only available with GOLD membership upgrade.