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

## Extract/Fermentation:

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

## Individual Malts/Adjuncts:

Only available with GOLD membership upgrade.