

## #20 Koziół w tropikach

- Gravity **17 BLG**
- ABV ---
- IBU **34**
- SRM **26.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3.2 kg (49.6%)	81 %	6
Grain	Pszeniczny ciemny	0.7 kg (10.9%)	85 %	16
Grain	Strzegom pszenica prażona	0.25 kg (3.9%)	70 %	1000
Grain	Strzegom Wiedeński	1.3 kg (20.2%)	79 %	10
Grain	Strzegom Pilzneński	0.7 kg (10.9%)	80 %	4
Grain	Carahell	0.3 kg (4.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %
Boil	Rakau (NZ)	20 g	15 min	9.5 %
Whirlpool	Rakau (NZ)	30 g	0 min	9.5 %
Dry Hop	Rakau (NZ)	50 g	10 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew