

# Kozioł w pszenicy 16 Blg

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **5.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **45.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pszeniczny               | 7 kg (59.3%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński      | 2 kg (16.9%)  | 80 %  | 4   |
| Grain | Monachijski              | 2 kg (16.9%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński       | 0.4 kg (3.4%) | 79 %  | 10  |
| Grain | Karmelowy Jasny<br>30EBC | 0.4 kg (3.4%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 30 min | 10 %       |

## Notes

- Opracowane z przepisu Robiepiwo.pl  
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