

# koziół z dymu

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **17.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 | Viking Wędzony bukiem       | 2.2 kg (31.4%) | 82 %  | 10  |
| Grain | Pszeniczny                  | 2.5 kg (35.7%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%)   | 79 %  | 22  |
| Grain | Karmelowy żytni Strzegom    | 0.4 kg (5.7%)  | 75 %  | 188 |
| Grain | Jęczmień palony             | 0.1 kg (1.4%)  | 55 %  | 985 |
| Grain | Viking Melanoidynowy        | 0.3 kg (4.3%)  | 75 %  | 60  |
| Grain | Płatki owsiane              | 0.5 kg (7.1%)  | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 20 g   | 60 min | 14 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |