

# Koźlak Bunkrowy

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **12.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **48.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **48.1 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	7 kg (55.3%)	82 %	5
Grain	Pale Ale Malteurop	2 kg (15.8%)	80 %	7
Grain	Cookie	2 kg (15.8%)	72 %	50
Grain	Caramel Aromatic Malt	0.5 kg (4%)	75 %	180
Grain	Karmelowy Pszeniczny Strzegom	0.45 kg (3.6%)	79 %	130
Grain	Płatki owsiane	0.7 kg (5.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer tradition	75 g	60 min	5.4 %
Aroma (end of boil)	Hallertauer tradition	25 g	15 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06 Suche	Wheat	Dry	23 g	Fermentis