

# koźlak pszeniczny

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **16.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (38.9%)	85 %	4
Grain	Strzegom Wiedeński	1.5 kg (20.8%)	79 %	10
Grain	Strzegom Monachijski typ II	2.5 kg (34.7%)	79 %	22
Grain	Caramunich® typ I	0.2 kg (2.8%)	73 %	80
Grain	Melanoiden Malt	0.1 kg (1.4%)	80 %	39
Grain	Briess - Chocolate Malt	0.1 kg (1.4%)	60 %	690