

# Koźlak pszeniczny

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **21**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4.8 kg (55.8%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	3.3 kg (38.4%)	80 %	20
Grain	weyermann - czekoladowy	0.1 kg (1.2%)	--- %	1200
Grain	Caramunich® typ I	0.2 kg (2.3%)	73 %	90
Grain	orkiszowy czekoladowy	0.2 kg (2.3%)	--- %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb06	Ale	Dry	11.5 g	---