

Koźlak pszeniczny Lichtusa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **17.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **56 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **50.1C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **56 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (57.1%)	85 %	4
Grain	Pale Malt (2 Row) Bel	1 kg (26%)	80 %	6
Grain	Monachijski	0.5 kg (13%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.3%)	68 %	400
Grain	Carafa II	0.1 kg (2.6%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	50 ml	Fermentum Mobile

Notes

- 46°C - 10 min,
51°C - 15 min,
63°C - 10 min, dekokt (5,5 z 16.5 l.)
dekokt 71°C - 15 min,
dekokt 100°C - 20 min
zacier główny w tym czasie: 63°C - 64°C - 56 min,
przenoszę dekokt i dodaję czekoladowy i carafa 2
70°C - 71°C - 30 min,
75°C- 77°C - 5 min.
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