

Koźlak pszeniczny Lichtusa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **16**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (55.9%)	85 %	4
Grain	Pale Malt (2 Row) Bel	2 kg (28%)	80 %	6
Grain	Monachijski	1 kg (14%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	40 min	15.5 %
Boil	Tradition	15 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile