

Przeniczny koźlak

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **16**
- SRM **10.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	strzegom golden ale	1 kg (16.7%)	78 %	10
Grain	Bestmalz Red X	1 kg (16.7%)	79 %	30
Grain	Pszeniczny	3 kg (50%)	85 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	5.4 %
Boil	Hallertau	20 g	15 min	5.4 %
Aroma (end of boil)	Hallertau	15 g	5 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	125 ml	Wyeast Labs