

# wędzony Koźlak

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **12.7**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wędzony bukiem Viking Malt | 4 kg (70.2%)   | 82 %  | 10  |
| Grain | Monachijski                | 1 kg (17.5%)   | 80 %  | 16  |
| Grain | Caraaroma                  | 0.25 kg (4.4%) | 78 %  | 400 |
| Grain | Pszeniczny                 | 0.25 kg (4.4%) | 85 %  | 4   |
| Grain | Płatki pszeniczne          | 0.2 kg (3.5%)  | 85 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 55 min | 15.5 %     |
| Boil    | Premiant               | 20 g   | 55 min | 8.7 %      |
| Boil    | Premiant               | 10 g   | 10 min | 8.7 %      |
| Boil    | East Kent Goldings     | 5 g    | 10 min | 6.3 %      |