Koźlak 100% pszeniczny

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **34**
- SRM **19.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Malt, Dark	2.5 kg *(49%)*	84 %	16
Grain	Wheat munich	1.5 kg *(29.4%)*	83 %	25
Grain	Carared	0.3 kg *(5.9%)*	75 %	39
Grain	Weyermann - Carawheat	0.2 kg *(3.9%)*	77 %	97
Grain	Weyermann Caramunich 3	0.2 kg *(3.9%)*	76 %	150
Grain	Enzymatyczny	0.2 kg *(3.9%)*	76 %	---
Grain	Caraaroma	0.1 kg *(2%)*	78 %	400
Grain	Acid Malt	0.1 kg *(2%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	I	20 g	60 min	11.5 %