

CoLab #1 - Kozłarz pszenicznik

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **13**
- SRM **22.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (37.5%)	83 %	5
Grain	Strzegom Monachijski typ II	1 kg (25%)	79 %	22
Grain	viking dekstrynowy	0.5 kg (12.5%)	79 %	13
Grain	Strzegom Karmel 150	1 kg (25%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale WB-06	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona skórka słodkiej pomarańczy	20 g	Boil	20 min
Spice	Goździki	5 g	Boil	20 min

Spice	Cynamon proszek	5 g	Boil	20 min
Spice	Cynamon cały maserowany w whiskey - 3 laski	10 g	Secondary	7 day(s)
Spice	Ziarna kakaowca macerowane w whiskey	10 g	Secondary	7 day(s)
Fining	Mech Irlandzki	1.25 g	Boil	10 min