

## #20,5 Sesyjny Koziół w tropikach (wysłodzin)

- Gravity **13.9 BLG**
- ABV ---
- IBU **33**
- SRM **19.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.9 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **5.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	1 kg (42.2%)	81 %	6
Grain	Pszeniczny ciemny	0.2 kg (8.4%)	85 %	16
Grain	Strzegom pszenica prażona	0.07 kg (3%)	70 %	1000
Grain	Strzegom Wiedeński	0.4 kg (16.9%)	79 %	10
Grain	Strzegom Pilzneński	0.2 kg (8.4%)	80 %	4
Grain	Carahell	0.1 kg (4.2%)	77 %	26
Sugar	Candi Sugar, Clear	0.4 kg (16.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	15 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew