

# Koziot ofiarny

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **15**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (35.7%)	81 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (35.7%)	79 %	22
Grain	Grodziski pszeniczny wędzony dębem	1 kg (23.8%)	80 %	10
Grain	Karmelowy Czerwony	0.15 kg (3.6%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	7 %
Boil	Tradition	15 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Slant	100 ml	---