

# Kozioł w Pszenicy

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **13.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (50%)	81 %	6
tylko pszeniczny 20 min / 44st C				
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Strzegom Pilzneński	0.5 kg (7.1%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.8 kg (11.4%)	79 %	130
Grain	Viking melanoidynowy	0.2 kg (2.9%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	---