

# Koźłotak

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **13.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **43 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **65C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński            | 2 kg (33.3%) | 79 %  | 10  |
| Grain | Viking melanoidynowy          | 2 kg (33.3%) | 75 %  | 60  |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (16.7%) | 82 %  | 10  |
| Grain | Strzegom Pilzneński           | 1 kg (16.7%) | 80 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 19 g   | 60 min | 6.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 3.5 %      |
| Boil    | lunga                 | 5 g    | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |