

Podwójny koźlak pszeniczny

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **32**
- SRM **29.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 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 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (51.7%)	85 %	4
Grain	Pilzneński	1 kg (17.2%)	81 %	4
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Biscuit Malt	0.4 kg (6.9%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Special B Malt	0.2 kg (3.4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa gwoździe i banany	Wheat	Liquid	200 ml	Swoje

Extras

Type	Name	Amount	Use for	Time
Flavor	Laska wanilii	3 g	Boil	10 min

Notes

- Dekokcja jak przy pszenicy
Słód barwiący dodaj na sam koniec do zacierania, do zabarwienia.
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