

## #2 PszeKoza

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **16.2**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **42 C**, Time **80 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **80 min** at **42C**
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (44.1%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (29.4%)	80 %	4
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Karmelowy Czerwony	0.5 kg (7.4%)	75 %	59
Grain	Special B Malt	0.2 kg (2.9%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.5%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Aroma (end of boil)	Hallertau	15 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

### Notes

- 1 przerwa - pszeniczny
  - 2 przerwa - pilzneński, monachijski
  - 3 przerwa - czerwony, special B
  - 4 przerwa - czekoladowy
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