

## Capra 2

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **22.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0.01 %**
- Size with trub loss **18 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

### Steps

- Temp **44 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - sód pszeniczny jasny	3.5 kg (52%)	80 %	5
Grain	Weyermann - Vienna Malt	2 kg (29.7%)	81 %	8
Grain	sód melanoidynowy Weyermann	0.7 kg (10.4%)	75 %	70
Grain	Weyermann - sód carawheat	0.35 kg (5.2%)	68 %	120
Grain	Weyermann - sód pszeniczny czekoladowy	0.18 kg (2.7%)	65 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	55 min	15.5 %

### Yeasts

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

WLP351 - Bavarian Weizen Yeast	Wheat	Slant	75 ml	White Labs
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## Notes

- Wariant - Wrzucam ziarno do temp 50 i wolno podgrzewam do 63 - przerwa #1, potem podgrzewam do 72 - przerwa #2  
jak uzyje WB-06, to przerwa 63 max. 15'  
*Dec 19, 2016, 2:58 PM*
- jezeli ekstrakt bedzie nizszy, to mniej chmielu  
*Sep 7, 2017, 3:23 PM*