

Koziół w pszenicy 16 Blg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **4.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (66.7%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.5 kg (16.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 20 g | 20 min | 5 % |