

Kozlak

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **14.7**
- Style **Weizenbock**

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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.8 kg (46.7%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (3.3%)	68 %	601
Grain	Żytni	0.5 kg (8.3%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	150 ml	---