

Koźlak na pszenicy

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **15**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.5%)	85 %	4
Grain	Pilzneński	2 kg (30.3%)	81 %	4
Grain	Monachijski Ciemny Steinbach	1 kg (15.2%)	100 %	30
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (7.6%)	79 %	130
Grain	Strzegom pszenica prażona	0.1 kg (1.5%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	4.4 %
Boil	Perle	25 g	30 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11 g	Safbrew
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