

koźlak pszeniczny

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **16.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.8 kg (38.9%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (20.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (34.7%) | 79 % | 22 |
| Grain | Caramunich® typ I | 0.2 kg (2.8%) | 73 % | 80 |
| Grain | Melanoiden Malt | 0.1 kg (1.4%) | 80 % | 39 |
| Grain | Briess - Chocolate Malt | 0.1 kg (1.4%) | 60 % | 690 |