

Koźlak Pszeniczny

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **12**
- SRM **14.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **2 %**
- Size with trub loss **51 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **56.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **51.9 liter(s)**
- Total mash volume **72.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **100 C**, Time **15 min**
- Temp **78 C**, Time **12 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **51.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Keep mash **12 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (2.4%) | 68 % | 400 |
| Grain | Strzegom Pszeniczny | 10.5 kg (50.6%) | 81 % | 6 |
| Grain | Monachijski | 3.5 kg (16.9%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 5.5 kg (26.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.25 kg (1.2%) | 70 % | 299 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (2.4%) | 75 % | 71 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 62.5 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|--------|-------|-------------|
| Wyeast - Weiherstephan Weizen 3068 | Ale | Liquid | 25 ml | Wyeast Labs |
|--|-----|--------|-------|-------------|