

Koźlak pszeniczny majowy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **20.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.9 kg (49.2%)	85 %	4
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Chocolate Malt (UK)	0.3 kg (5.1%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Marynka	15 g	30 min	10 %
Boil	Sybilla	15 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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lallemand - Belgian wit style	Wheat	Slant	100 ml	---
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