

Przeniczny koźlak

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **16**
- SRM **10.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | strzegom golden ale | 1 kg (16.7%) | 78 % | 10 |
| Grain | Bestmalz Red X | 1 kg (16.7%) | 79 % | 30 |
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 15 g | 60 min | 5.4 % |
| Boil | Hallertau | 20 g | 15 min | 5.4 % |
| Aroma (end of boil) | Hallertau | 15 g | 5 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Liquid | 125 ml | Wyeast Labs |