

# Capra

- Gravity **16.4 BLG**
- ABV ---
- IBU **31**
- SRM **22**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0.01 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **65C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - słód pszeniczny jasny	3.5 kg (59.9%)	80 %	5
Grain	Weyermann - słód monachijski	1 kg (17.1%)	78 %	15
Grain	Weyermann - Vienna Malt	1 kg (17.1%)	81 %	8
Grain	Weyermann - słód carawheat	0.22 kg (3.8%)	68 %	120
Grain	Weyermann - słód pszeniczny czekoladowy	0.12 kg (2.1%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	50 g	75 min	4 %
Aroma (end of boil)	Tettnang	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	---