

Kozioł w pszenicy według Marusi

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **11.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **45 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | PILZNO Viking | 1.5 kg (19.7%) | 82 % | 4 |
| Grain | MONACHIUM JASNY Viking | 2 kg (26.3%) | 78 % | 18 |
| Grain | PSZENICA Bruntal - Soufflet | 3.5 kg (46.1%) | 85 % | 5 |
| Grain | CARAWHEAT Weyermann (pszeniczny karmelowy) | 0.4 kg (5.3%) | 77 % | 97 |
| Grain | CARAAROMA Weyermann | 0.2 kg (2.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Perle PL 2019 | 50 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 100 ml | --- |