

# 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	---