

Koziotek V2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **22.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pszeniczny | 2.5 kg (62.2%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (24.9%) | 79 % | 22 |
| Grain | Strzegom Red Ale | 0.38 kg (9.5%) | 75 % | 70 |
| Grain | Jęczmień palony | 0.04 kg (1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry | 7 g | Gozdawa |