

Koźlak pszeniczny

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **19**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (55.2%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2.8 kg (38.7%)	80 %	20
Grain	weyermann - czekoladowy	0.08 kg (1.1%)	--- %	1200
Grain	Caramunich® typ I	0.18 kg (2.5%)	73 %	90
Grain	orkiszowy czekoladowy	0.18 kg (2.5%)	--- %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	4.3 %
Boil	Hallertau Blanc	30 g	60 min	8.7 %
Boil	Hallertau Tradition	8 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb06	Ale	Dry	11.5 g	---