

Koźlak pszeniczny majowy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **20.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.9 kg (49.2%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (33.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.4%) | 75 % | 150 |
| Grain | Chocolate Malt (UK) | 0.3 kg (5.1%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 11.2 % |
| Boil | Marynka | 15 g | 30 min | 10 % |
| Boil | Sybilla | 15 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------------|-------|-------|--------|-----|
| lallemand - Belgian wit style | Wheat | Slant | 100 ml | --- |
|----------------------------------|-------|-------|--------|-----|