

# Pszenicokoźlak

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU ---
- SRM **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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	4 kg (50%)	82 %	4
Grain	BESTMALZ - Best Pilsen	3 kg (37.5%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (6.3%)	75 %	5
Grain	Rice, Flaked	0.5 kg (6.3%)	70 %	2