

# PSZENICZNE KOŻŁĘCIE

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **46**
- SRM **11.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.74 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (40%)	85 %	4.5
Grain	Pilzneński	2 kg (26.7%)	81 %	4
Grain	Monachijski	1.5 kg (20%)	80 %	13.5
Grain	Karmelowy Pszeniczny Viking	0.4 kg (5.3%)	79 %	120
Grain	karmelowy Viking Malt	0.6 kg (8%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Orbit	40 g	60 min	9.8 %
Boil	orbit	13.6 g	25 min	9.8 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	0 min	4.7 %
Aroma (end of boil)	Willamette	10 g	0 min	5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
wb-06	Ale	Dry	11.5 g	---