

wędzony Koźlak

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **12.7**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	4 kg (70.2%)	82 %	10
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Caraaroma	0.25 kg (4.4%)	78 %	400
Grain	Pszeniczny	0.25 kg (4.4%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	55 min	15.5 %
Boil	Premiant	20 g	55 min	8.7 %
Boil	Premiant	10 g	10 min	8.7 %
Boil	East Kent Goldings	5 g	10 min	6.3 %