

# Capra

- Gravity **16.4 BLG**
- ABV ---
- IBU **31**
- SRM **22**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0.01 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **65C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                                    | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Weyermann - stód pszeniczny jasny       | 3.5 kg (59.9%) | 80 %  | 5    |
| Grain | Weyermann - stód monachijski            | 1 kg (17.1%)   | 78 %  | 15   |
| Grain | Weyermann - Vienna Malt                 | 1 kg (17.1%)   | 81 %  | 8    |
| Grain | Weyermann - stód carawheat              | 0.22 kg (3.8%) | 68 %  | 120  |
| Grain | Weyermann - stód pszeniczny czekoladowy | 0.12 kg (2.1%) | 65 %  | 1100 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Tettnang | 50 g   | 75 min | 4 %        |
| Aroma (end of boil) | Tettnang | 40 g   | 15 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | ---        |