

# Koziółek Matółek

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **10.8**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (57.1%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	30 g	60 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	100 ml	Fermentis