

Koziotek V2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **22.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (62.2%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (24.9%)	79 %	22
Grain	Strzegom Red Ale	0.38 kg (9.5%)	75 %	70
Grain	Jęczmień palony	0.04 kg (1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.5%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	7 g	Gozdawa