

Koźlak 100% pszeniczny

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **34**
- SRM **19.5**
- 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 **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Wheat Malt, Dark | 2.5 kg (49%) | 84 % | 16 |
| Grain | Wheat munich | 1.5 kg (29.4%) | 83 % | 25 |
| Grain | Carared | 0.3 kg (5.9%) | 75 % | 39 |
| Grain | Weyermann - Carawheat | 0.2 kg (3.9%) | 77 % | 97 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.9%) | 76 % | 150 |
| Grain | Enzymatyczny | 0.2 kg (3.9%) | 76 % | --- |
| Grain | Caraaroma | 0.1 kg (2%) | 78 % | 400 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | I | 20 g | 60 min | 11.5 % |