

# Kozlak 100% pszeniczny

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- 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 %