

# Koźlak Pszeniczny

- Gravity **20.7 BLG**
- ABV ---
- IBU **12**
- SRM **14.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **2 %**
- Size with trub loss **51 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **56.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **51.9 liter(s)**
- Total mash volume **72.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **100 C**, Time **15 min**
- Temp **78 C**, Time **12 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **51.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Keep mash **12 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.5 kg (2.4%)	68 %	400
Grain	Strzegom Pszeniczny	10.5 kg (50.6%)	81 %	6
Grain	Monachijski	3.5 kg (16.9%)	80 %	16
Grain	Strzegom Wiedeński	5.5 kg (26.5%)	79 %	10
Grain	Strzegom Karmel 300	0.25 kg (1.2%)	70 %	299
Grain	BESTMALZ - Best Melanoidin	0.5 kg (2.4%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	62.5 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Wyeast - Weihenstephan Weizen 3068	Ale	Liquid	25 ml	Wyeast Labs
--	-----	--------	-------	-------------