

Koźlak pszeniczny

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **19**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Weyermann pszeniczny jasny | 4 kg (55.2%) | 80 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2.8 kg (38.7%) | 80 % | 20 |
| Grain | weyermann - czekoladowy | 0.08 kg (1.1%) | --- % | 1200 |
| Grain | Caramunich® typ I | 0.18 kg (2.5%) | 73 % | 90 |
| Grain | orkiszowy czekoladowy | 0.18 kg (2.5%) | --- % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 4.3 % |
| Boil | Hallertau Blanc | 30 g | 60 min | 8.7 % |
| Boil | Hallertau Tradition | 8 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale wb06 | Ale | Dry | 11.5 g | --- |