

Koźlak pszeniczny

- Gravity **18.9 BLG**
- ABV ---
- IBU **25**
- SRM **18.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (55.1%)	85 %	4
Grain	Pilzneński	1.4 kg (19.3%)	81 %	4
Grain	Monachijski	1.2 kg (16.5%)	80 %	16
Grain	zakwaszający	0.05 kg (0.7%)	70 %	6
Grain	Carahell	0.3 kg (4.1%)	77 %	26
Grain	Special B Malt	0.25 kg (3.4%)	65.2 %	315
Grain	Czekoladowy	0.06 kg (0.8%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	12 g	60 min	14.3 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	200 ml	---
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Notes

- w temperaturze 45°C tylko pszeniczny
w 67°C dodane wszystkie poza specjal B i czekoladowym
w 72°C dodane specjal B
czekoladowy dodany do filtracji
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