

# Podwójny koźlak pszeniczny

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **32**
- SRM **29.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield  | EBC  |
|-------|--------------------------------|---------------|--------|------|
| Grain | Pszeniczny                     | 3 kg (51.7%)  | 85 %   | 4    |
| Grain | Pilzneński                     | 1 kg (17.2%)  | 81 %   | 4    |
| Grain | Monachijski                    | 1 kg (17.2%)  | 80 %   | 16   |
| Grain | Biscuit Malt                   | 0.4 kg (6.9%) | 79 %   | 45   |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.1 kg (1.7%) | 68 %   | 1200 |
| Grain | Jęczmień palony                | 0.1 kg (1.7%) | 55 %   | 985  |
| Grain | Special B Malt                 | 0.2 kg (3.4%) | 65.2 % | 315  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 13.5 %     |

## Yeasts

| Name                     | Type  | Form   | Amount | Laboratory |
|--------------------------|-------|--------|--------|------------|
| Gęstwa gwoździe i banany | Wheat | Liquid | 200 ml | Swoje      |

## Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Flavor | Laska wanilii | 3 g    | Boil    | 10 min |

## Notes

- Dekokcja jak przy pszenicy  
Słód barwiący dodaj na sam koniec do zacierania, do zabarwienia.  
*Oct 4, 2024, 8:33 PM*