

Weizenbock Citra - kozioł w tropikach

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **7.2**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Carmel Pils	2 kg (22.2%)	75 %	5
Grain	Słód pszeniczny Bestmalz	5 kg (55.6%)	82 %	5
Grain	BESTMALZ - Best Minich	2 kg (22.2%)	80.5 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	30 g	10 min	12 %