

## Koźlak pszeniczny

- Gravity **16.8 BLG**
- ABV ---
- IBU **20**
- SRM **19.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pszeniczny             | 3 kg (39.5%)  | 85 %  | 4   |
| Grain | Monachijski            | 3 kg (39.5%)  | 80 %  | 16  |
| Grain | Strzegom Karmel 300    | 0.4 kg (5.3%) | 70 %  | 299 |
| Grain | Strzegom Karmel 150    | 0.2 kg (2.6%) | 75 %  | 150 |
| Grain | Pszeniczny Monachijski | 1 kg (13.2%)  | 80 %  | 16  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 55 g   | 60 min | 4.4 %      |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Wb 06 | Wheat | Slant | 300 ml | ---        |