

Evil Little Goat

- Gravity **18.4 BLG**
- ABV ---
- IBU **23**
- SRM **16.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **42 C**, Time **30 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (63.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.1%)	79 %	22
Grain	Strzegom Pilzneński	0.7 kg (9.9%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (11.3%)	79 %	10
Grain	Strzegom pszenica prażona	0.1 kg (1.4%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	40 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	20 g	Gozdawa