

## Koziół w pszenicy 16 Blg

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **4.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **54 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (66.7%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (16.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	20 min	5 %