

Koziółek Matółek

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **10.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 4 kg (57.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.1%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 30 g | 60 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 100 ml | Fermentis |