

Koźlak przerniczny

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **18.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **15 min** at **51C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.5 kg (51.9%)	83 %	5
Grain	Monachijski	1.3 kg (19.3%)	80 %	16
Grain	Viking Pilsner malt	1.2 kg (17.8%)	82 %	4
Grain	Acid Malt	0.05 kg (0.7%)	58.7 %	6
Grain	Caramel Sweet	0.2 kg (3%)	70 %	60
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3%)	68 %	1200
Sugar	Brown Sugar, Light	0.3 kg (4.4%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Marynka	10 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	200 ml	Fermentis

Notes

- Dekokt po 10 minutach w 63st. C odebrane 1/3 gęstego zacieru
Dekokt 70-72st. C 15min 100st. 15min
Zwracanie dekoktu, dodanie sładów ciemnych
Podgrzanie do 72st. C
Cukier brązowy dodany podczas warzenia
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