

# 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	---