

Podwójny koźlak pszeniczny

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **32**
- SRM **29.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|------|
| Grain | Pszeniczny | 3 kg (51.7%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (17.2%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (17.2%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.4 kg (6.9%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Special B Malt | 0.2 kg (3.4%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|------------|
| Gęstwa gwoździe i banany | Wheat | Liquid | 200 ml | Swoje |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | Laska wanilii | 3 g | Boil | 10 min |

Notes

- Dekokcja jak przy pszenicy
Słód barwiący dodaj na sam koniec do zacierania, do zabarwienia.
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