

Pszenicokoźlak

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU ---
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 4 kg (50%) | 82 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 3 kg (37.5%) | 80.5 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (6.3%) | 75 % | 5 |
| Grain | Rice, Flaked | 0.5 kg (6.3%) | 70 % | 2 |