

# Weizen Kozła

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **23.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **20 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **20 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (48.4%)	85 %	4
Grain	Pszeniczny Czekoladowy veye	0.2 kg (3.2%)	73 %	1050
Grain	Monachijski	1 kg (16.1%)	80 %	16
Grain	Caraamber	1 kg (16.1%)	75 %	59
Grain	Monachijski Ciemny	1 kg (16.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3638 Bavarian Wheat	Ale	Slant	300 ml	Wyeast Labs