

## Bock - koźlak

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **21.9**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Viking Melanoidynowy	1 kg (19.2%)	75 %	60
Grain	Caramunich® typ I	0.5 kg (9.6%)	73 %	80
Grain	Briess - Chocolate Malt	0.2 kg (3.8%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5 %
Boil	Hallertau Mittelfruh	30 g	60 min	3 %
Aroma (end of boil)	Hallertau Blanc	20 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	24 g	Fermentis

## Notes

- Przebieg zacierania:  
63°C całość 10 min  
72°C 1/3 dekokt 15 min  
100°C 1/3 dekokt 15 min  
Dekokt dodajemy do reszty małymi porcjami.  
72°C całość 40 min  
76°C całość wygrzew 5 min  
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