

Gil (Kozlak Jesienny)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **20.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (30.3%) | 80 % | 20 |
| Grain | Weyermann - Vienna Malt | 1 kg (30.3%) | 81 % | 8 |
| Grain | Abbey Malt Weyermann | 0.5 kg (15.2%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (12.1%) | 81 % | 53 |
| Grain | Caraaroma | 0.4 kg (12.1%) | 78 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 10 min | 10 % |
| Boil | Marynka | 10 g | 5 min | 10 % |
| Whirlpool | Marynka | 30 g | 10 min | 10 % |
| Dry Hop | Marynka | 30 g | 3 day(s) | 10 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 8 g | Safale |

Notes

- Za niski ekstrakt. Przechmielone.
Apr 24, 2019, 12:06 PM