

# Koźlaczek

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **16.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (42.9%)	81 %	4
Grain	Monachijski	1.44 kg (26.9%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (18.7%)	79 %	10
Grain	Weyermann - Caraamber	0.25 kg (4.7%)	75 %	65
Grain	Viking melanoidynowy	0.25 kg (4.7%)	75 %	60
Grain	Weyermann - Carafa II	0.12 kg (2.2%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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## Notes

- Dekokcja jednowarowa: odebrać 1/3 zacieru  
*Sep 22, 2020, 11:37 PM*