

Kozlak Królewski

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **18.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (53.2%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (31.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (3.2%) | 79 % | 22 |
| Grain | Weyermann - Caraamber | 0.3 kg (3.2%) | 75 % | 65 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (3.2%) | 81 % | 53 |
| Grain | Carared | 0.3 kg (3.2%) | 75 % | 45 |
| Grain | Czekoladowy | 0.2 kg (2.1%) | 1 % | 900 |

na 15min pod kolor

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Tradition | 60 g | 60 min | 6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 300 ml | Fermentum Mobile |
|-------------------------|-------|--------|--------|------------------|

Notes

- Warzenie Kociołek automatyczny Klarstein Brauheld Pro 45L
Nov 5, 2023, 7:39 AM