

# koźlak Trzy Baryłki

- Gravity **17.5 BLG**
- ABV ---
- IBU **30**
- SRM **17.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.651 kg (51.7%)	79 %	16
Grain	Strzegom Monachijski typ II	1.6 kg (17.8%)	79 %	22
Grain	Strzegom Wiedeński	2.5 kg (27.8%)	79 %	10
Grain	Czekoladowy	0.25 kg (2.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	11.7 %
Boil	Lublin (Lubelski)	20 g	30 min	5.7 %
Boil	Lublin (Lubelski)	30 g	10 min	5.7 %