

# Koźlak Wędzony

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **21.9**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt  | 2 kg (59.7%)   | 82 %  | 10   |
| Grain | Strzegom Monachijski typ II | 1 kg (29.9%)   | 79 %  | 22   |
| Grain | Weyermann - Carawheat       | 0.2 kg (6%)    | 77 %  | 97   |
| Grain | Carafa III                  | 0.15 kg (4.5%) | 70 %  | 1034 |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 8 g    | 60 min | 5 %        |
| Boil    | Hallertau Tradition | 10 g   | 30 min | 5 %        |

## Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type    | Name     | Amount | Use for | Time   |
|---------|----------|--------|---------|--------|
| Finning | wirflock | 0.5 g  | Boil    | 15 min |