

# Nowy koźlak na steinbahu

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **26**
- SRM **11.1**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (51.3%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (19.2%)	79 %	10
Grain	Monachijski	2 kg (25.6%)	80 %	16
Grain	Weyermann Caramunich 3	0.3 kg (3.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	15 g	5 min	10 %