

# Nowy Kozlak

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **18.4**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 1.5 kg (29%)   | 79 %   | 22  |
| Grain | Słód Wędzony Steinbach      | 1.4 kg (27.1%) | 80 %   | 5   |
| Grain | Słód Wędzony CM             | 1 kg (19.3%)   | 80 %   | 5   |
| Grain | Słód Wędzony Weyerman       | 1 kg (19.3%)   | 80 %   | 5   |
| Grain | Special B Malt              | 0.1 kg (1.9%)  | 65.2 % | 315 |
| Grain | Special W Malt              | 0.1 kg (1.9%)  | 65.2 % | 400 |
| Grain | Carafa II                   | 0.07 kg (1.4%) | 70 %   | 812 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |