

Wędzony koźlak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **22.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (40.4%)	80 %	5
Grain	Briess - Smoked Malt bruntal	1.3 kg (26.3%)	80.5 %	10
Grain	Monachijski	1 kg (20.2%)	80 %	16
Grain	Special B Malt	0.15 kg (3%)	65.2 %	400
Grain	Caramel/Crystal Malt	0.25 kg (5.1%)	74 %	160
Grain	Caraaroma	0.15 kg (3%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (2%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Notes

- carafa namoczona w zimnej wodzie i dodana do filtracji - sam płyn.
Oct 30, 2023, 1:13 PM