

Koziółek

- Gravity **17.1 BLG**
- ABV ---
- IBU **27**
- SRM **27.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **10 %**
- Size with trub loss **66 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **81.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **41.6 liter(s)** of **76C** water or to achieve **81.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	5 kg (25%)	79 %	16
Grain	Caraaroma	1 kg (5%)	78 %	400
Grain	Weyermann caramunich	1 kg (5%)	80 %	90
Grain	Crystal II	1 kg (5%)	80 %	200
Grain	Melanoidowy	1 kg (5%)	80 %	70
Grain	Biscuit Malt	1 kg (5%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	100 g	60 min	5.4 %
Boil	Hersbrucker	40 g	60 min	4.3 %
Boil	Hersbrucker	50 g	20 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Dry	40 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	15 g	Boil	10 min

Notes

- Dekokcja: 1/3 zacieru
72 st. C - 10min.
100 st. C - 15min.

Zadanie drożdży: 10-12st. C
Dec 7, 2016, 6:30 PM