

Nowy Okoncony Koziółek

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **19.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (50.8%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (30.5%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (10.2%)	79 %	10
Grain	Special B Malt	0.2 kg (2%)	65.2 %	315
Grain	Special w	0.2 kg (2%)	70 %	350
Grain	red crystal	0.2 kg (2%)	65 %	350
Grain	Weyermann - Melanoiden Malt	0.2 kg (2%)	81 %	53
Grain	Czekoladowy	0.05 kg (0.5%)	60 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	20 g	10 min	10 %