

# Smolasty Koziol

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **14.6**
- 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 **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (54.9%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (22%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (16.5%)	79 %	10
Grain	Special B Malt	0.25 kg (2.7%)	65.2 %	315
Grain	Melanoiden Malt	0.25 kg (2.7%)	80 %	39
Grain	Weyermann - Carafa I	0.1 kg (1.1%)	70 %	690