

## Kozlak - 14-04-2018

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **12.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński        | 6 kg (74.5%)   | 79 %  | 10  |
| Grain | Pilzneński                | 0.5 kg (6.2%)  | 81 %  | 4   |
| Grain | Special B Castle          | 0.25 kg (3.1%) | 70 %  | 400 |
| Grain | Aromatic Malt<br>BESTMALZ | 0.3 kg (3.7%)  | 78 %  | 50  |
| Grain | Monachijski               | 1 kg (12.4%)   | 80 %  | 16  |

### Hops

| Use for             | Name                      | Amount | Time   | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil                | Magnum                    | 30 g   | 45 min | 12 %       |
| Aroma (end of boil) | Hallertauer<br>Mittelfrüh | 30 g   | 10 min | 3 %        |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| 34/70 | Lager | Slant | 500 ml | ---        |