

# Koźlak Tradycyjny

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **16.8**
- 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 **30.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **35 C**, Time **90 min**
- Temp **52 C**, Time **80 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **90 min** at **35C**
- Keep mash **80 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (50%)	80 %	16
Grain	Strzegom Wiedeński	2.5 kg (25%)	79 %	10
Grain	Strzegom Monachijski typ II	1.25 kg (12.5%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.5%)	68 %	400
Grain	Weyermann - Melanoiden Malt	1 kg (10%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	63 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis