

Koźlak v3

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **19.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.78 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|---------|------|
| Grain | Pilzneński Weyermann | 3 kg (40.3%) | 82.23 % | 4 |
| Grain | Monachijski Optima | 2 kg (26.8%) | 79.3 % | 19 |
| Grain | Melanoidynowy Weyermann | 1 kg (13.4%) | 75 % | 70 |
| Grain | Pszeniczny Weyermann | 0.75 kg (10.1%) | 82 % | 4 |
| Grain | Karmelowy jasny 100-150 Optima | 0.2 kg (2.7%) | 72.9 % | 140 |
| Grain | Specjalny Special W Weyermann | 0.2 kg (2.7%) | 73 % | 275 |
| Grain | Jęczmień prażony | 0.05 kg (0.7%) | 55 % | 1000 |
| Sugar | Cukier kandyzowany płynny ciemny Brewferm | 0.1 kg (1.3%) | 66.9 % | 200 |
| Sugar | Cukier kandyzowany kryształ jasny | 0.15 kg (2%) | 78.3 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|------------------------|------|--------|-------|
| Boil | Hallertauer Tradition | 35 g | 60 min | 4.5 % |
| Boil | Hallertauer Mittelfruh | 35 g | 40 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 500 ml | Fermentis |

Notes

- Cukier dodać na etapie warzenia
Feb 21, 2017, 6:39 PM