

Koźlak Wędzony

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **20**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Weyermann - Smoked Malt | 3.8 kg (54.3%) | 81 % | 6 |
| Grain | BESTMALZ - Best Minich | 2 kg (28.6%) | 80.5 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.4 kg (5.7%) | 80 % | 20 |
| Grain | Caramunich® typ I | 0.5 kg (7.1%) | 73 % | 80 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.9%) | 70 % | 299 |
| Grain | Weyermann - Carafa III Special | 0.1 kg (1.4%) | 5 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 23 g | 60 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------------|-------|--------|-------|------------|
| WLP833 - German Bock Lager Yeast | Lager | Liquid | 40 ml | White Labs |
|----------------------------------|-------|--------|-------|------------|