

Koźlak z Piwoszarni

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **8.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.9%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (8.5%)	79 %	10
Grain	Strzegom Bursztynowy	0.7 kg (11.9%)	70 %	49
Grain	Strzegom Karmel 30	0.7 kg (11.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %