

kozlak2

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **23.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Monachijski | 2 kg (54.1%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (27%) | 79 % | 10 |
| Grain | monachijski ciemny | 0.5 kg (13.5%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.7%) | 68 % | 400 |
| Adjunct | Weyermann - Carafa III | 0.1 kg (2.7%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 2 g | Boil | 15 min |

| | | | | |
|-------|---------|-----|------|-------|
| Other | pozywka | 5 g | Boil | 5 min |
|-------|---------|-----|------|-------|