

Kozlak30

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **16.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Monachijski	3 kg (30%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Strzegom Karmel 300	0.25 kg (2.5%)	70 %	299
Grain	Weyermann - Caraamber	0.25 kg (2.5%)	75 %	65
Grain	Weyermann Caramunich 3	0.25 kg (2.5%)	76 %	150
Grain	Strzegom Karmel 600	0.25 kg (2.5%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	17.25 g	Fermentis

Notes

- przy 63 - w tym czasie dekokt: 64°C - 10 min, 72°C - 10 min, gotowanie - 15 min i dodanie do głównego zacieru.
przy 72 - próba
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