

Okopcony Koziot

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **18.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (30.5%) | 79 % | 22 |
| Grain | Słód Wędzony | 2.5 kg (38.2%) | 80 % | 5 |
| Grain | Special B Castle | 0.15 kg (2.3%) | 70 % | 350 |
| Grain | Special w Castle | 0.15 kg (2.3%) | 70 % | 350 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.1%) | 81 % | 53 |
| Grain | Strzegom Barwiący | 0.05 kg (0.8%) | 68 % | 1300 |
| Grain | Pilzneński | 0.5 kg (7.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Boil | Marynka | 10 g | 30 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 300 ml | Fermentum Mobile |