

19. "Kozlak Szwejka" - Traditional Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **26.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (26.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (26.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (26.7%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 1 kg (13.3%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 70 g | 60 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 33 ml | Fermentum Mobile |