

## 32. "Wybuchowy koźlak" - Traditional Bock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **73**
- SRM **16.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 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 **20.4 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 **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (58.8%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (14.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	601
Grain	Weyermann melanoidynowy	0.4 kg (5.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	20 ml	Fermentum Mobile

## Notes

- uwarzone 19-05-2018r.

słody ciemne wsypać na ostatnie 10 min temp. 73 stopnie po zrobieniu próby jodowej.  
*May 19, 2018, 2:28 AM*