

#99 Koźlak

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **22 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.4 kg (48.3%)	80 %	16
Grain	Strzegom Wiedeński	0.7 kg (24.1%)	79 %	10
Grain	Pilzneński	0.7 kg (24.1%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.05 kg (1.7%)	73 %	120
Grain	Carabelge	0.05 kg (1.7%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	8 %
Boil	Willamette	50 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm27	Ale	Liquid	465.12 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	whirlfloc	0.47 g	Boil	5 min
Spice	pożywka	2 g	Boil	5 min

Notes

- 08/05/22

Drożdże zadane 09/05 o 7:00 - 15C

Dzień 1 wieczór - po 36h podniesione do 16,5C

Dzień 2 wieczór - 18C

Dzień 3 rano - wyłączam sterownik, poza lodówką jest 21C (wyjazd)

CC - 19/05 rano, jeśli będzie odfermentowane

May 8, 2022, 9:22 PM