

# Gil (Kozlak Jesienny)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **20.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (30.3%)	80 %	20
Grain	Weyermann - Vienna Malt	1 kg (30.3%)	81 %	8
Grain	Abbey Malt Weyermann	0.5 kg (15.2%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.4 kg (12.1%)	81 %	53
Grain	Caraaroma	0.4 kg (12.1%)	78 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %
Boil	Marynka	10 g	5 min	10 %
Whirlpool	Marynka	30 g	10 min	10 %
Dry Hop	Marynka	30 g	3 day(s)	10 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale

## Notes

- Za niski ekstrakt. Przechmielone.  
*Apr 24, 2019, 12:06 PM*