

Koziol

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **11.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **100 C**, Time **30 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **74C**
- Keep mash **30 min** at **100C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (58.3%) | 80.5 % | 2 |
| Grain | Briess - Vienna Malt | 3 kg (29.1%) | 77.5 % | 7 |
| Grain | Munich Malt | 1 kg (9.7%) | 80 % | 18 |
| Grain | Caraaroma | 0.3 kg (2.9%) | 78 % | 400 |

Notes

- 10 litrow brzeczki przedniej do osobnego gara na eisbocka docelowo
cala reszta na kozlaka zwyklego
Jan 11, 2019, 1:07 PM