

# Koziotek

- Gravity **17.1 BLG**
- ABV ---
- IBU **27**
- SRM **27.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **10 %**
- Size with trub loss **66 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **81.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **41.6 liter(s)** of **76C** water or to achieve **81.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount      | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński        | 10 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 5 kg (25%)  | 79 %  | 16  |
| Grain | Caraaroma                  | 1 kg (5%)   | 78 %  | 400 |
| Grain | Weyermann caramunich       | 1 kg (5%)   | 80 %  | 90  |
| Grain | Crystal II                 | 1 kg (5%)   | 80 %  | 200 |
| Grain | Melanoidowy                | 1 kg (5%)   | 80 %  | 70  |
| Grain | Biscuit Malt               | 1 kg (5%)   | 79 %  | 45  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Tradition   | 100 g  | 60 min | 5.4 %      |
| Boil    | Hersbrucker | 40 g   | 60 min | 4.3 %      |
| Boil    | Hersbrucker | 50 g   | 20 min | 4.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |       |     |      |                 |
|---------------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's<br>M84 Bohemian Lager | Lager | Dry | 40 g | Mangrove Jack's |
|---------------------------------------|-------|-----|------|-----------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 15 g   | Boil    | 10 min |

### Notes

- Dekokcja: 1/3 zacieru  
72 st. C - 10min.  
100 st. C - 15min.

Zadanie drożdży: 10-12st. C  
*Dec 7, 2016, 6:30 PM*