

Koźlak jesienny

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **25.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **60 C**, Time **1 min**
- Temp **63 C**, Time **20 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **20 min** at **63C**
- Keep mash **10 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Munich Malt	3 kg (37.5%)	80 %	18
Grain	Bestmalz - Vienna Malt	2 kg (25%)	77.5 %	7
Grain	Castlemalting - Pilznieński	1.95 kg (24.4%)	81 %	4
Grain	Weyermann - Caraaroma	0.2 kg (2.5%)	78 %	400
Grain	Weyermann - Carahell	0.2 kg (2.5%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.5%)	73 %	120
Grain	BESTMALZ - Best Melanoidin	0.2 kg (2.5%)	75 %	71
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (1.9%)	73 %	1001

Pod koniec zacierania (5 min)				
Grain	BestMalz - Extra black	0.09 kg (1.1%)	65 %	1400
Pod koniec zacierania (5 min)				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	10 g	30 min	11.6 %
Boil	Northern Brewer	10 g	20 min	11.6 %
Aroma (end of boil)	Mandarina Bavaria	10 g	10 min	10 %
Aroma (end of boil)	Northern Brewer	15 g	5 min	11.6 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %
Aroma (end of boil)	Northern Brewer	15 g	2 min	11.6 %
Aroma (end of boil)	Mandarina Bavaria	10 g	2 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	50 ml	Priv
Kveik Framgarden	Ale	Slant	50 ml	Priv

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	3.5 g	Mash	85 min
Water Agent	Chlorek wapnia roztwór 33%	2.3 g	Mash	85 min
Wyliczone dla 1g				
Fining	WHIRLFLOC	1.25 g	Boil	5 min
Fining	Żelatyna	3 g	Secondary	3 day(s)

Notes

- <http://kompendiumpiwa.pl/kozlak-jesienny-holenderski-herfstbok/>
Ekstrakt początkowy: 15,5-18°Blg, Ekstrakt końcowy: 4,0-6,0°Blg, Zawartość alkoholu: 5,0-7,5% obj, Goryczka: 20-30 IBU, Barwa: 40-90°EBC / 20-46 SRM
- Fermentacja, start 28 st. C
- Nagazowanie, celować w 2.3
Sep 18, 2020, 8:34 AM
- Profil robiony pod tradycyjnego kozłaka
Calcium (ppm)50-75
Magnesium (ppm)0-30
Alkalinity as CaCO340-80
Sulfate (ppm)0-100
Chloride (ppm)50-150
Sodium (ppm)<100
Residual Alkalinity0-60

Po dodaniu 50% wody destylowanej + kwas i sole
Calcium (ppm)66
Magnesium (ppm)6
Alkalinity as CaCO378
Sulfate (ppm)76
Chloride (ppm)78
Sodium (ppm)26
Residual Alkalinity28
Oct 18, 2020, 11:03 PM