

# Trykające koziołki

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **19.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneńsk Weyerman   | 1 kg (27.3%) | 81 %  | 4   |
| Grain | Monachijski          | 1 kg (27.3%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 1 kg (27.3%) | 79 %  | 10  |
| Grain | Viking melanoidynowy | 0.33 kg (9%) | 75 %  | 60  |
| Grain | Strzegom Karmel 300  | 0.33 kg (9%) | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 8.7 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 2.6 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis  |