19. "Koźlak Szwejka" - Traditional Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **26.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg *(26.7%)*	79 %	22
Grain	Strzegom Pilzneński	2 kg *(26.7%)*	80 %	4
Grain	Strzegom Wiedeński	2 kg *(26.7%)*	79 %	10
Grain	Strzegom Karmel 150	1 kg *(13.3%)*	75 %	150
Grain	Strzegom Karmel 600	0.5 kg *(6.7%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	70 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	33 ml	Fermentum Mobile

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