

Koźlak wędzony - Gawędzarcz

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **14**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (35.7%)	79 %	22
Grain	Caramunich® typ I	0.2 kg (3.6%)	73 %	80
Grain	Weyermann - Carafa I	0.1 kg (1.8%)	70 %	690
Grain	Słód Wędzony Steinbach	2.9 kg (51.8%)	80 %	5
Grain	Biscuit Malt	0.4 kg (7.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	200 ml	Fermentis Division of S.I.Lesaffre

Notes

- Piwo w punkt. Finał WIELKOPOLSKI KONKURS PIW DOMOWYCH 2024, 5-te miejsce ostatecznie.
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