

## 51. Podlubelskie koźlaki - Traditional Bock

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **72**
- SRM **16.7**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 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 **20.4 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 **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 4 kg (58.8%)  | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 1 kg (14.7%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (14.7%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150         | 0.2 kg (2.9%) | 75 %  | 150 |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.9%) | 68 %  | 601 |
| Grain | Viking melanoidynowy        | 0.4 kg (5.9%) | 75 %  | 60  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 60 g   | 60 min | 13.5 %     |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 30 ml  | Fermentum Mobile |

## Notes

- uwarzone 01-03-2020r.  
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