

# Górski Koziot

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **18.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **45.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **45.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	7 kg (58.8%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (25.2%)	79 %	10
Grain	Strzegom Karmel 150	1 kg (8.4%)	75 %	150
Grain	Strzegom Karmel 600	0.3 kg (2.5%)	68 %	601
Grain	Viking melanoidynowy	0.6 kg (5%)	75 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	70 min	5.5 %
Boil	Tradition	40 g	20 min	5.5 %

## Notes

- Przepis z TwójBROWAR

Fermentacja:

Burzliwa - 12-14 st. C. 14 dni

Cicha - 12-14 st. C. 14 dni - temperatura możliwie jak najniższa

Butelkowanie:

6g glukozy na 1 L piwa.

Leżakowanie:  
12-14 st. C. przez 1,5 miesiąca.  
*Oct 16, 2017, 10:06 PM*