

Gorski kurwison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **16.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (71.4%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (17.9%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.6%) | 73 % | 120 |
| Grain | Cara Ruby Castle | 0.3 kg (5.4%) | 72 % | 49 |
| Grain | Jęczmień palony | 0.1 kg (1.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|---------|------------------------------------|
| Saflager S-23 | Lager | Slant | 1000 ml | Fermentis Division of S.I.Lesaffre |

Notes

- Uwarzone 05.01.2019
15,3* Blg

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

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