

# 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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