

# koźlak Trzy Baryłki

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **17.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount           | Yield | EBC |
|-------|-----------------------------|------------------|-------|-----|
| Grain | Strzegom Monachijski typ I  | 4.651 kg (51.7%) | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 1.6 kg (17.8%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 2.5 kg (27.8%)   | 79 %  | 10  |
| Grain | Czekoladowy                 | 0.25 kg (2.8%)   | 60 %  | 788 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 23 g   | 60 min | 11.7 %     |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 5.7 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 5.7 %      |