

# Okopcony kozioł

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **10.8**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ireks Smoked Malt	2.8 kg (43.8%)	77 %	4
Grain	IREKS Munich Malt	1.8 kg (28.1%)	80 %	20
Grain	Weyermann - Vienna Malt	1.3 kg (20.3%)	81 %	8
Grain	IREKS Crystal Palisander	0.5 kg (7.8%)	65 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia 2017	7 g	80 min	9.2 %
Boil	Oktawia 2017	17 g	60 min	9.2 %
Aroma (end of boil)	Hallertau tradition	25 g	15 min	5 %
Whirlpool	Hallertau tradition	35 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Namysłów	Lager	Slant	300 ml	Namysłów

## Notes

- Piwo ma być podzielone na dwie warki do jednej liofilizowana żurawina, do drugiej sok z wiśni nfc.  
*Sep 11, 2019, 11:50 AM*