

# Okopcony Koziot

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **18.5**
- 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 **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (30.5%)	79 %	22
Grain	Słód Wędzony	2.5 kg (38.2%)	80 %	5
Grain	Special B Castle	0.15 kg (2.3%)	70 %	350
Grain	Special w Castle	0.15 kg (2.3%)	70 %	350
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.1%)	81 %	53
Grain	Strzegom Barwiący	0.05 kg (0.8%)	68 %	1300
Grain	Pilzneński	0.5 kg (7.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Marynka	10 g	30 min	8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM31 Bawarska Dolina	Lager	Liquid	300 ml	Fermentum Mobile