

# Wędzony Koźlak

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **14**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	4 kg (67.8%)	82 %	10
Grain	Monachijski	1.5 kg (25.4%)	80 %	16
Grain	Strzegom Karmel 300	0.4 kg (6.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	500 ml	---