

## 19. "Kozlak Szwejka" - Traditional Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **26.4**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (26.7%)  | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 2 kg (26.7%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 2 kg (26.7%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150         | 1 kg (13.3%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 600         | 0.5 kg (6.7%) | 68 %  | 601 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 70 g   | 60 min | 3.4 %      |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 33 ml  | Fermentum Mobile |