

# Bat Goat

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **8.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (54.5%)	81 %	4
Grain	Strzegom Wiedeński	2.1 kg (19.1%)	79 %	10
Grain	Monachijski	2.4 kg (21.8%)	80 %	16
Grain	Caraamber	0.5 kg (4.5%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Hersbrucker	30 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	100 ml	Wyeast Labs

## Notes

- Zrobić dekokt  
*Feb 20, 2017, 8:44 PM*