

Bat Goat

- 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