

# Koziolek Matolek (Kozlak wedzony 14 piwoszarnia.pl)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **36**
- SRM **28.4**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Wędzony bukiem Viking Malt | 1.5 kg (33.3%) | 82 %  | 10  |
| Grain | Strzegom Karmel 300        | 1 kg (22.2%)   | 70 %  | 299 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 25 min | 13.5 %     |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-23 | Lager | Dry  | 11.5 g | Safale     |