

# Koźlak Wędzony

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **31**
- SRM **8.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny wędzony Weyermann	2.4 kg (75%)	80 %	5
Grain	słód monachijski II Weyermann	0.5 kg (15.6%)	80 %	50
Grain	Weyermann Caramunich 3	0.2 kg (6.3%)	76 %	150
Grain	słód carafal I special	0.1 kg (3.1%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	60 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	24 g	Fermentis