

Koźlak Wędzony

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **9.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | słód wędzony bukiem Weyermann | 2.5 kg (39.7%) | 100 % | 5 |
| Grain | Słód MONACHIJSKI JASNY Viking Malt | 1 kg (15.9%) | 78 % | 16 |
| Grain | Słód PILZNEŃSKI Strzegom | 1 kg (15.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.9%) | 79 % | 22 |
| Grain | Słód karmelowy czerwony Viking Malt (Strzegom) | 0.5 kg (7.9%) | 20 % | 50 |
| Grain | Słód karmelowy Carmel - Malteurop | 0.3 kg (4.8%) | 20 % | 115 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| w 34/70 | Lager | Slant | 200 ml | --- |