

Smolasty Koziol

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **14.6**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Słód Wędzony Steinbach | 5 kg (54.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (22%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1.5 kg (16.5%) | 79 % | 10 |
| Grain | Special B Malt | 0.25 kg (2.7%) | 65.2 % | 315 |
| Grain | Melanoiden Malt | 0.25 kg (2.7%) | 80 % | 39 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.1%) | 70 % | 690 |