

# Wędzony Koźlak

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **18**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (81.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.52 kg (8.1%)	79 %	22
Grain	Special B Malt	0.3 kg (4.9%)	65.2 %	315
Grain	Viking melanoidynowy	0.3 kg (4.9%)	75 %	80
Grain	Weyermann - Carafa III	0.05 kg (0.8%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	6.5 %
Aroma (end of boil)	Hallertau Tradition	15 g	20 min	6.5 %