

# Górski Kozioł

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **18.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **45.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **45.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Monachijski          | 7 kg (58.8%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 3 kg (25.2%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150  | 1 kg (8.4%)   | 75 %  | 150 |
| Grain | Strzegom Karmel 600  | 0.3 kg (2.5%) | 68 %  | 601 |
| Grain | Viking melanoidynowy | 0.6 kg (5%)   | 75 %  | 80  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 70 min | 5.5 %      |
| Boil    | Tradition | 40 g   | 20 min | 5.5 %      |

## Notes

- Przepis z TwójBROWAR

Fermentacja:

Burzliwa - 12-14 st. C. 14 dni

Cicha - 12-14 st. C. 14 dni - temperatura możliwie jak najniższa

Butelkowanie:

6g glukozy na 1 L piwa.

Leżakowanie:  
12-14 st. C. przez 1,5 miesiąca.  
*Oct 16, 2017, 10:06 PM*