

#100 koźlak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **16.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **12.7 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (60.3%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1.5 kg (30.2%) | 79 % | 10 |
| Grain | Melanoiden Malt | 0.25 kg (5%) | 80 % | 39 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.125 kg (2.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 12 g | 40 min | 5.5 % |
| Boil | Perle | 20 g | 40 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|-------|--------|------------|
| Wyeast - 2308 munich lager | Lager | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Wirflok | 1 g | Boil | 10 min |

Notes

- Karmelowy 600 dodać na początku przerwy 68st.

Fermentacja

8 (4dni) - 9 (3dni) - 10 (3dni) - 11 (4dni) - 12 (4dni) - 16 (4dni)

Piwo zajęło 6 miejsce na MPPD '22

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