

19. "Kozłak Szwejka" - Traditional Bock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **22**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.7 kg (27%)	79 %	22
Grain	Strzegom Pilzneński	1.8 kg (28.6%)	80 %	4
Grain	Strzegom Wiedeński	1.7 kg (27%)	79 %	10
Grain	Strzegom Karmel 150	0.8 kg (12.7%)	75 %	150
Grain	Strzegom Karmel 600	0.3 kg (4.8%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	60 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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