

24. KOŻLAK

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **8.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **100 C**, Time **1 min**
- Temp **72 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Keep mash **1 min** at **100C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (58.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (29.4%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (7.4%) | 75 % | 30 |
| Grain | Weyermann - Caraamber | 0.1 kg (2.9%) | 75 % | 65 |
| Grain | Weyermann - Carared | 0.05 kg (1.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 50 min | 11 % |

Notes

- Dekokcja 1/3 zacieru zagotować i zawrócić
Dec 8, 2019, 9:52 AM