

Bock - koźlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **21.9**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (48.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%) | 79 % | 22 |
| Grain | Viking Melanoidynowy | 1 kg (19.2%) | 75 % | 60 |
| Grain | Caramunich® typ I | 0.5 kg (9.6%) | 73 % | 80 |
| Grain | Briess - Chocolate Malt | 0.2 kg (3.8%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 60 min | 5 % |
| Boil | Hallertau Mittelfruh | 30 g | 60 min | 3 % |
| Aroma (end of boil) | Hallertau Blanc | 20 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 24 g | Fermentis |

Notes

- Przebieg zacierania:
63°C całość 10 min
72°C 1/3 dekokt 15 min
100°C 1/3 dekokt 15 min
Dekokt dodajemy do reszty małymi porcjami.
72°C całość 40 min
76°C całość wygrzew 5 min
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