

Bock/Koźlak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **20.6**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **2 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (52.6%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (31.6%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (5.3%) | 78 % | 400 |
| Grain | Viking melanoidynowy | 1 kg (10.5%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 40 g | 60 min | 5.5 % |
| Boil | Hallertau | 10 g | 20 min | 4.5 % |