

# Koziol

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **11.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **100 C**, Time **30 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **74C**
- Keep mash **30 min** at **100C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (58.3%)	80.5 %	2
Grain	Briess - Vienna Malt	3 kg (29.1%)	77.5 %	7
Grain	Munich Malt	1 kg (9.7%)	80 %	18
Grain	Caraaroma	0.3 kg (2.9%)	78 %	400

## Notes

- 10 litrow brzeczki przedniej do osobnego gara na eisbocka docelowo  
cala reszta na kozlaka zwyklego  
*Jan 11, 2019, 1:07 PM*