

Koźlaczek

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **15.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2.5 kg (29.1%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 3 kg (34.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.9 kg (10.5%) | 79 % | 22 |
| Grain | Weyermann - Vienna Malt | 1.4 kg (16.3%) | 81 % | 8 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.5%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.3%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.3 kg (3.5%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Aroma (end of boil) | Tradition | 20 g | 10 min | 5 % |
| Boil | Tradition | 50 g | 80 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |

Notes

- karmelowy 600 dodać na ostatnie 10 min (76 st)
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