

Kozlak - 14-04-2018

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **12.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 6 kg (74.5%) | 79 % | 10 |
| Grain | Pilzneński | 0.5 kg (6.2%) | 81 % | 4 |
| Grain | Special B Castle | 0.25 kg (3.1%) | 70 % | 400 |
| Grain | Aromatic Malt BESTMALZ | 0.3 kg (3.7%) | 78 % | 50 |
| Grain | Monachijski | 1 kg (12.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 45 min | 12 % |
| Aroma (end of boil) | Hallertauer Mittelfrüh | 30 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| 34/70 | Lager | Slant | 500 ml | --- |