

kozlak benchura

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **20**
- SRM **13.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **70 C**, Time **10 min**
- Temp **100 C**, Time **15 min**
- Temp **71 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **10 min** at **70C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **75C**
- Keep mash **15 min** at **100C**
- Keep mash **15 min** at **100C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.3 kg (58.2%) | 79 % | 10 |
| Grain | Pilzneński | 1 kg (25.3%) | 81 % | 4 |
| Grain | Rahr - Red Wheat Malt | 0.3 kg (7.6%) | 85 % | 89 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (7.6%) | 76 % | 150 |
| Grain | Biscuit Malt | 0.05 kg (1.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 8 g | 60 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| w 30-70 | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 3.5 g | Boil | 15 min |

Notes

- dekokcja dwuwarowa
Nov 24, 2019, 1:35 PM