

Koźlak wędzony

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **18.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **99 C**, Time **1 min**
- Temp **70 C**, Time **20 min**
- Temp **99 C**, Time **1 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **1 min** at **99C**
- Keep mash **1 min** at **99C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 1.75 kg (50%) | 79 % | 16 |
| Grain | Słód Wędzony Steinbach | 1.4 kg (40%) | 80 % | 5 |
| Grain | Special B Malt | 0.35 kg (10%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 180 ml | Fermentis |