

# Koźlak Wędzony

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **21.9**

## 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 **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (59.7%)	82 %	10
Grain	Strzegom Monachijski typ II	1 kg (29.9%)	79 %	22
Grain	Weyermann - Carawheat	0.2 kg (6%)	77 %	97
Grain	Carafa III	0.15 kg (4.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	8 g	60 min	5 %
Boil	Hallertau Tradition	10 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finning	wirflock	0.5 g	Boil	15 min