

Koźlak Wędzony

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **9.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód wędzony bukiem Weyermann	2.5 kg (39.7%)	100 %	5
Grain	Słód MONACHIJSKI JASNY Viking Malt	1 kg (15.9%)	78 %	16
Grain	Słód PILZNEŃSKI Strzegom	1 kg (15.9%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Słód karmelowy czerwony Viking Malt (Strzegom)	0.5 kg (7.9%)	20 %	50
Grain	Słód karmelowy Carmel - Malteurop	0.3 kg (4.8%)	20 %	115

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Slant	200 ml	---