

## kozlak2

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **23.2**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (54.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (27%)	79 %	10
Grain	monachijski ciemny	0.5 kg (13.5%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.7%)	68 %	400
Adjunct	Weyermann - Carafa III	0.1 kg (2.7%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	2 g	Boil	15 min

Other	pozywka	5 g	Boil	5 min
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