

# Wędzony koźlak

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **16.5**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.7 kg (60.7%)	80 %	5
Grain	Monachijski	1.3 kg (29.2%)	80 %	16
Grain	Melanoiden Malt	0.25 kg (5.6%)	80 %	39
Grain	Strzegom Karmel 600	0.2 kg (4.5%)	68 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	12 %