

Wędzony koźlak

- 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 % |