

Koziółek Matółek

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **14.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **39.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pilsner	3 kg (38.5%)	81 %	4
Grain	Pale Ale - Crisp	2.8 kg (35.9%)	82 %	4.5
Grain	Pale Ale Clear Choice - Crisp	1 kg (12.8%)	80 %	6
Grain	Caraaroma - Weyermann	0.4 kg (5.1%)	82 %	350
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (7.7%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.1 %
Boil	Saaz	23 g	30 min	5.5 %
Boil	Saaz	25 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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W34/70	Lager	Slant	400 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min

Notes

- Zacieranie w worku (BIAB).
Oct 26, 2021, 10:45 AM