

# Koźlak wędzony - Gawędzarcz

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **14**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (35.7%)   | 79 %  | 22  |
| Grain | Caramunich® typ I           | 0.2 kg (3.6%)  | 73 %  | 80  |
| Grain | Weyermann - Carafa I        | 0.1 kg (1.8%)  | 70 %  | 690 |
| Grain | Słód Wędzony Steinbach      | 2.9 kg (51.8%) | 80 %  | 5   |
| Grain | Biscuit Malt                | 0.4 kg (7.1%)  | 79 %  | 45  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 60 min | 9 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 10 min | 5 %        |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory                         |
|---------------|-------|-------|--------|------------------------------------|
| Saflager S-23 | Lager | Slant | 200 ml | Fermentis Division of S.I.Lesaffre |

## Notes

- Piwo w punkt. Finał WIELKOPOLSKI KONKURS PIW DOMOWYCH 2024, 5-te miejsce ostatecznie.  
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