

# Kozlak

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **19.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	0.15 kg (4.3%)	65.2 %	315
Grain	Caraaroma	0.1 kg (2.9%)	78 %	400
Grain	Weyermann Caramunich 3	0.2 kg (5.8%)	76 %	150
Grain	Monachijski	3 kg (87%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %