

Kozlak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **19.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Viking Malt Wiedeński | 1 kg (23.3%) | 79 % | 8.5 |
| Grain | Viking Malt Monachijski Jasny | 1 kg (23.3%) | 78 % | 16 |
| Grain | Viking Malt Monachijski Ciemny | 1 kg (23.3%) | 78 % | 22 |
| Grain | Viking Malt Cookie | 1 kg (23.3%) | 72 % | 50 |
| Grain | Viking Malt Karmelowy 300 | 0.3 kg (7%) | 75 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.1 % |