

# koźlak

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **18.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.13 kg (48.3%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (38.6%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.54 kg (8.3%)	75 %	30
Grain	Carafa	0.31 kg (4.8%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	31.25 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	187.5 ml	---