

# koźlak

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **15.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (66.7%)   | 81 %  | 4   |
| Grain | Strzegom Bursztynowy | 0.5 kg (16.7%) | 70 %  | 49  |
| Grain | Strzegom Karmel 150  | 0.5 kg (16.7%) | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 7.8 %      |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| W 34/70 | Ale  | Dry  | 10 g   | ---        |