

# 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	---