

Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **14.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (35.3%) | 79 % | 16 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (23.5%) | 80 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (23.5%) | 80 % | 20 |
| Grain | Viking Melanoidynowy | 1 kg (11.8%) | 75 % | 60 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.9%) | 73 % | 170 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Notes

- 62-65 C przerwa maltozowa 30min
 - 72 C przerwa dekstrynująca 20-30 min
 - 78 C wygrzew 10-15 min
- May 6, 2022, 10:17 AM