

# koźlak

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **17.6**

## Batch size

- Expected quantity of finished beer **540 liter(s)**
- Trub loss **5 %**
- Size with trub loss **567 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **623.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **457.5 liter(s)**
- Total mash volume **610 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	88 kg (54.2%)	79 %	16
Grain	Strzegom Wiedeński	25 kg (15.4%)	79 %	10
Grain	Weyermann Caramunich 3	12.5 kg (7.7%)	76 %	150
Sugar	cukier	10 kg (6.2%)	--- %	---
Grain	Strzegom Barwiący	2 kg (1.2%)	68 %	1300
Grain	Strzegom Monachijski typ II	25 kg (15.4%)	79 %	22