

Kozlak

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **16.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.76 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2.5 kg (33.3%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 2.5 kg (33.3%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1 kg (13.3%) | 80 % | 5 |
| Grain | Red active | 0.6 kg (8%) | 75 % | 35 |
| Grain | Cookie | 0.2 kg (2.7%) | 79 % | 50 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (2.7%) | 79 % | 22 |
| Grain | Caraaroma | 0.3 kg (4%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.2 kg (2.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 14 g | 60 min | 13.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis |