

# Koźlak (Bock)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **10**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (57.4%)	81 %	4
Grain	Monachijski	2 kg (32.8%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.9%)	73 %	120
Grain	Strzegom Bursztynowy	0.3 kg (4.9%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safl	Lager	Slant	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	irish mosh	5 g	Boil	10 min