

# Kozlak HB

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **18.6**
- 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 **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (58.8%)   | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 0.5 kg (14.7%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 0.5 kg (14.7%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150         | 0.1 kg (2.9%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 600         | 0.1 kg (2.9%)  | 68 %  | 601 |
| Grain | Wayerman Melonoidynowy      | 0.2 kg (5.9%)  | 75 %  | 70  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 30 min | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |