

# 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