

Kozlak Holenderski

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **26**
- SRM **15.6**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (62.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.8%)	73 %	160
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Abbey Castle	0.1 kg (1.9%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	50 g	fermentis