

## Koźlak na US-05

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **20.3**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 6 kg (70.6%)  | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 1 kg (11.8%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 300        | 1 kg (11.8%)  | 70 %  | 299 |
| Sugar | Corn Sugar (Dextrose)      | 0.5 kg (5.9%) | 100 % | 0   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 8 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |