

## Kozlak (pseudo - FM704)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **16.5**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	2 kg (26.7%)	80.5 %	16
Grain	BESTMALZ - Best Minich Dark	2 kg (26.7%)	80 %	28
Grain	BESTMALZ - Best Vienna	1 kg (13.3%)	80.5 %	9
Grain	BESTMALZ - Best Pilsen	1 kg (13.3%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (6.7%)	75 %	5
Grain	BESTMALZ - Best Melanoidin	0.3 kg (4%)	75 %	71
Grain	Chit Malt	0.5 kg (6.7%)	50 %	2
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	70 min	5 %
Boil	Hallertau Tradition	20 g	20 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM307 Lutra Kveik	Ale	Liquid	11 ml	---