

## 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  | ---        |