

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 | --- |