

# Kozlak Sądecki

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **13.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2.4 kg (54.2%)	80 %	20
Grain	Weyermann - Bohemian Pilsner Malt	1.7 kg (38.4%)	81 %	4
Grain	Weyermann Caramunich 3	0.125 kg (2.8%)	76 %	150
Grain	Weyermann - Carared	0.125 kg (2.8%)	75 %	45
Grain	Caraaroma	0.08 kg (1.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min

## Notes

- Receptura do przetestowania. Skorygować pH wody. Dodać chlorek wapnia.  
*Jan 31, 2021, 6:47 PM*