

## Kozlak standard

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- Gravity **16.4 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (28.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1.7 kg (27%)	79 %	16
Grain	Strzegom Wiedeński	1.7 kg (27%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.8 kg (12.7%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.8%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	60 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---