#64 Koźlak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **8.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg *(48.4%)*	80 %	16
Grain	Strzegom Wiedeński	1.5 kg *(24.2%)*	79 %	10
Grain	Pilzneński	1.5 kg *(24.2%)*	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg *(1.6%)*	73 %	120
Grain	Carabelge	0.1 kg *(1.6%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %
Boil	East Kent Goldings	50 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	whirlfloc	1 g	Boil	5 min
Spice	pożywka	1 g	Boil	5 min

Notes

- Warzenie 11 VI 20
  Jun 12, 2020, 11:45 AM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.