# Koźlak (Bock)

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **10**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3.5 kg *(57.4%)* | 81 % | 4 |
| Grain | Monachijski | 2 kg *(32.8%)* | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg *(4.9%)* | 73 % | 120 |
| Grain | Strzegom Bursztynowy | 0.3 kg *(4.9%)* | 70 % | 49 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| safl | Lager | Slant | 40 ml | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | irish mosh | 5 g | Boil | 10 min |