

# Koźlak

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **49.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.4 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt amber             | 1.7 kg (77.3%) | 90 %  | 300 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (22.7%) | 80 %  | 50  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 22 g   | Fermentis  |