

## 143 Koźlak

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **15.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (40.5%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (40.5%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.8%)	73 %	120
Grain	Melanoidynowy	0.4 kg (5.4%)	80 %	40
Grain	Caraaroma	0.3 kg (4.1%)	78 %	400
Grain	Pszeniczny	0.2 kg (2.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	11 g	60 min	15.8 %
Boil	Hallertau	20 g	30 min	5.4 %
Boil	Hallertau	20 g	15 min	5.4 %
Boil	Hallertau	20 g	1 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	200 ml	Wyeast Labs