

# Koza

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **17.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (62.5%)	80.5 %	3
Grain	Pilzneński	1 kg (31.3%)	60 %	3
Grain	Strzegom Karmel 600	0.2 kg (6.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z opuncji	1000 g	Bottling	---