

# Kozlak

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **19.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wiedeński	1 kg (23.3%)	79 %	8.5
Grain	Viking Malt Monachijski Jasny	1 kg (23.3%)	78 %	16
Grain	Viking Malt Monachijski Ciemny	1 kg (23.3%)	78 %	22
Grain	Viking Malt Cookie	1 kg (23.3%)	72 %	50
Grain	Viking Malt Karmelowy 300	0.3 kg (7%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.1 %