

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **14.1**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 4 kg (54.4%)   | 81 %  | 4   |
| Grain | Monachijski         | 2 kg (27.2%)   | 80 %  | 16  |
| Grain | Pszeniczny          | 0.3 kg (4.1%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.8 kg (10.9%) | 75 %  | 150 |
| Grain | Strzegom Karmel 30  | 0.15 kg (2%)   | 75 %  | 30  |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.4%)  | 70 %  | 299 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 10.5 %     |
| Boil                | Tradition         | 16 g   | 20 min | 5 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 16 g   | 10 min | 4.2 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 7 g    | Boil    | 10 min |