

Kozlak 2021

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **26.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.64 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|---------------|-------|------|
| Grain | Pilzneński 3-4,3 Viking Malt | 5 kg (46.3%) | 80 % | 4 |
| Grain | Monachijski jasny 14-18 Viking Malt | 2 kg (18.5%) | 78 % | 16 |
| Grain | Monachijski ciemny 20-24 Viking Malt | 1 kg (9.3%) | 78 % | 22 |
| Grain | Wiedeński 7-10 Viking Malt | 1 kg (9.3%) | 79 % | 9 |
| Grain | Carabelge 30-35 Weyermann | 1 kg (9.3%) | 74 % | 33 |
| Grain | Caramunich typ I 80-100 Weyermann | 0.4 kg (3.7%) | 73 % | 90 |
| Grain | Karmelowy 300 Viking Malt | 0.2 kg (1.9%) | 73 % | 800 |
| Grain | Żyto prażone 1000 Viking Malt | 0.2 kg (1.9%) | 50 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Victoria Secret | 16 g | 40 min | 19.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W-34/70 | Lager | Slant | 250 ml | Fermentis |