

# Kozlak 2021

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **15.7**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **39.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 Weyermann	5 kg (61.3%)	78 %	23
Grain	Pszeniczny jasny 3-5 Weyermann	1 kg (12.3%)	82 %	4
Grain	Melanoidynowy 60-80 Weyermann	1 kg (12.3%)	75 %	70
Grain	Cara Gold 110-130 Castle Malting	1 kg (12.3%)	78 %	0
Grain	Cafe 420-520 Castle Malting	0.15 kg (1.8%)	50 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	20 min	12.7 %