

# 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<br>20-25 Weyermann | 5 kg (61.3%)   | 78 %  | 23  |
| Grain | Pszeniczny jasny<br>3-5 Weyermann     | 1 kg (12.3%)   | 82 %  | 4   |
| Grain | Melanoidynowy<br>60-80 Weyermann      | 1 kg (12.3%)   | 75 %  | 70  |
| Grain | Cara Gold 110-130<br>Castle Malting   | 1 kg (12.3%)   | 78 %  | 0   |
| Grain | Cafe 420-520 Castle<br>Malting        | 0.15 kg (1.8%) | 50 %  | 0   |

## Hops

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