

# koźlak

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **12.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (42.9%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (14.3%)	79 %	22
Grain	Caramunich® typ I	0.5 kg (14.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	65 min	3 %
Aroma (end of boil)	Hersbrucker	10 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
munich lager	Lager	Liquid	300 ml	---