

# Kozlak

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **13.2**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (21.1%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 4 kg (42.1%)  | 79 %  | 22  |
| Grain | Wiedeński Castlemalting     | 2 kg (21.1%)  | 78 %  | 8   |
| Grain | Cara Gold Castlemalting     | 0.5 kg (5.3%) | 78 %  | 120 |
| Grain | Strzegom Pilzneński         | 1 kg (10.5%)  | 80 %  | 4   |