

koźlak

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **17.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (48.5%) | 79 % | 16 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (24.3%) | 82 % | 10 |
| Grain | Viking Pale Ale malt | 0.8 kg (19.4%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.15 kg (3.6%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy jasny | 0.05 kg (1.2%) | 68 % | 400 |
| Grain | Specjal B Malt | 0.1 kg (2.4%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.02 kg (0.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 15 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |