

# koźlak

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- 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 %