

# KOŹLAK

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **20.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann®-Barke® Pilsner	5 kg (67.6%)	81 %	4
Grain	Weyermann® - Munich® Ciemny	1 kg (13.5%)	80 %	25
Grain	Płatki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Weyermann® Caraaroma®	0.2 kg (2.7%)	78 %	400
Grain	Płatki orkiszowe	0.5 kg (6.8%)	60 %	4
Grain	Słód Barwiący Viking Malt	0.2 kg (2.7%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	50 g	30 min	6 %
Mash	Citra	50 g	30 min	12 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Boil	Marynka	30 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrus	20 g	Boil	30 min