

# KOŹLAK

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **32.3**
- 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 **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® - Pale ale®	2 kg (26%)	85 %	7
Grain	Weyermann®-Barke® Pilsner	2 kg (26%)	81 %	4
Grain	Weyermann® - Caramunich® Typ II	0.5 kg (6.5%)	73 %	120
Grain	Weyermann - Caraamber	1 kg (13%)	75 %	65
Grain	Weyermann® - Munich® Ciemny	1 kg (13%)	80 %	25
Grain	Weyermann® Caraaroma®	0.5 kg (6.5%)	78 %	400
Grain	Słód Barwiący Viking Malt	0.2 kg (2.6%)	70 %	1400
Grain	Weyermann® - Special W	0.5 kg (6.5%)	77 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	30 g	60 min	6 %
Mash	Citra	30 g	60 min	12 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Marynka	30 g	15 min	10 %
Boil	Marynka	30 g	30 min	10 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Skórki słodkiej pomarańczy	20 g	Boil	30 min
Herb	Trawa cytrus	20 g	Boil	30 min