

# koźlak

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **17.6**

## Batch size

- Expected quantity of finished beer **540 liter(s)**
- Trub loss **5 %**
- Size with trub loss **567 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **623.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **457.5 liter(s)**
- Total mash volume **610 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I  | 88 kg (54.2%)  | 79 %  | 16   |
| Grain | Strzegom Wiedeński          | 25 kg (15.4%)  | 79 %  | 10   |
| Grain | Weyermann Caramunich 3      | 12.5 kg (7.7%) | 76 %  | 150  |
| Sugar | cukier                      | 10 kg (6.2%)   | --- % | ---  |
| Grain | Strzegom Barwiący           | 2 kg (1.2%)    | 68 %  | 1300 |
| Grain | Strzegom Monachijski typ II | 25 kg (15.4%)  | 79 %  | 22   |