

# Koźlak (Bock)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **10**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński                       | 3.5 kg (57.4%) | 81 %  | 4   |
| Grain | Monachijski                      | 2 kg (32.8%)   | 80 %  | 16  |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.9%)  | 73 %  | 120 |
| Grain | Strzegom Bursztynowy             | 0.3 kg (4.9%)  | 70 %  | 49  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| safl | Lager | Slant | 40 ml  | ---        |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | irish mosh | 5 g    | Boil    | 10 min |