

koźlak holenderski

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **14.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (24%)	79 %	16
Grain	Viking melanoidynowy	0.25 kg (4%)	75 %	60
Grain	Strzegom Monachijski typ II	1 kg (16%)	79 %	22
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45
Grain	Caraaroma	0.25 kg (4%)	78 %	400