

# Tradycyjny Koźlak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **18.9**
- 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (42.3%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (14.1%)	80 %	4
Grain	Viking melanoidynowy	1 kg (14.1%)	75 %	60
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Weyermann - Caraamber	0.5 kg (7%)	75 %	65
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Lublin (Lubelski)	50 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis