

## #64 Koźlak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **8.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Monachijski                      | 3 kg (48.4%)   | 80 %  | 16  |
| Grain | Strzegom Wiedeński               | 1.5 kg (24.2%) | 79 %  | 10  |
| Grain | Pilzneński                       | 1.5 kg (24.2%) | 81 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%)  | 73 %  | 120 |
| Grain | Carabelge                        | 0.1 kg (1.6%)  | 80 %  | 30  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 4.5 %      |
| Boil    | East Kent Goldings | 50 g   | 5 min  | 5.1 %      |

### Yeasts

| Name | Type | Form   | Amount  | Laboratory |
|------|------|--------|---------|------------|
| Oslo | Ale  | Liquid | 1000 ml | ---        |

### Extras

| Type  | Name      | Amount | Use for | Time  |
|-------|-----------|--------|---------|-------|
| Spice | whirlfloc | 1 g    | Boil    | 5 min |
| Spice | pożywka   | 1 g    | Boil    | 5 min |

### Notes

- Warzenie 11 VI 20  
*Jun 12, 2020, 11:45 AM*