

# Jedliński Koźlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **12**
- SRM **17.7**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **261 liter(s)**
- Trub loss **7 %**
- Size with trub loss **305.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **370.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **246 liter(s)**
- Total mash volume **328 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	14.5 kg (17.7%)	81 %	4
Grain	Monachijski	54 kg (65.9%)	80 %	20
Grain	Karmel 30	3 kg (3.7%)	61 %	30
Grain	Strzegom 400	4 kg (4.9%)	70 %	299
Grain	Melaidynowy	3.2 kg (3.9%)	70 %	45
Grain	Aromatyczny	3 kg (3.7%)	70 %	270
Grain	Barwiący	0.3 kg (0.4%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	200 g	60 min	6.1 %
Whirlpool	Hersbrucker	900 g	7 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	5 g	fermentis