

Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **14.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (54.4%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (27.2%) | 80 % | 16 |
| Grain | Pszeniczny | 0.3 kg (4.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.8 kg (10.9%) | 75 % | 150 |
| Grain | Strzegom Karmel 30 | 0.15 kg (2%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.4%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10.5 % |
| Boil | Tradition | 16 g | 20 min | 5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 16 g | 10 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 7 g | Boil | 10 min |