

# Kozlak 2020

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **23**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.64 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3-4,3 Viking Malt	2 kg (22.7%)	80 %	4
Grain	Monachijski jasny 14-18 Viking Malt	2 kg (22.7%)	78 %	16
Grain	Monachijski ciemny 20-24 Viking Malt	2 kg (22.7%)	78 %	22
Grain	Wiedeński 7-10 Viking Malt	1 kg (11.4%)	79 %	9
Grain	Carabelge 30-35 Weyermann	1 kg (11.4%)	74 %	33
Grain	Caramunich typ I 80-100 Weyermann	0.4 kg (4.5%)	73 %	90
Grain	Karmelowy 300 Viking Malt	0.2 kg (2.3%)	73 %	300
Grain	Żyto prażone 1000 Viking Malt	0.2 kg (2.3%)	50 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Victoria Secret	16 g	40 min	19.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W-34/70	Lager	Slant	250 ml	Fermentis