

# Kozlak

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **21**

## 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (26.7%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Strzegom Bursztynowy	1 kg (13.3%)	70 %	49
Grain	Strzegom Karmel 300	0.25 kg (3.3%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (3.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	7.2 %
Aroma (end of boil)	Puławski	15 g	15 min	7.2 %
Aroma (end of boil)	Puławski	45 g	10 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	10 ml	White Labs