

Kozlak

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **13.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (21.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 4 kg (42.1%) | 79 % | 22 |
| Grain | Wiedeński Castlemalting | 2 kg (21.1%) | 78 % | 8 |
| Grain | Cara Gold Castlemalting | 0.5 kg (5.3%) | 78 % | 120 |
| Grain | Strzegom Pilzneński | 1 kg (10.5%) | 80 % | 4 |