

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **24**
- SRM **14.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.45 kg (39%)	80 %	4
Grain	Strzegom Monachijski typ I	1.55 kg (41.7%)	79 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (13.4%)	80 %	20
Grain	Special B Malt	0.08 kg (2.2%)	65.2 %	315
Grain	Caramunich® typ I	0.12 kg (3.2%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.02 kg (0.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	24 g	60 min	5 %
Boil	Hersbrucker	10 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	fermentis