

koźlak

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **15.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (22.9%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (45.8%)	79 %	16
Grain	Abbey Castle	0.3 kg (4.6%)	80 %	45
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Weyermann Caramunich 3	0.25 kg (3.8%)	76 %	150
Grain	Viking melanoidynowy	0.3 kg (4.6%)	75 %	60
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	60 min	9 %
Boil	Northern Brewer	20 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	250 ml	safal