

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **19**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (57.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Strzegom Karmel 600	0.1 kg (2.9%)	68 %	601
Grain	Strzegom Karmel 150	0.25 kg (7.1%)	75 %	150
Grain	Viking Melanoidynowy	0.15 kg (4.3%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	12.5 g	70 min	5.5 %
Boil	Tradition	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis