

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **11.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	2 kg (29.9%)	80 %	12
Grain	Viking Red Active	2 kg (29.9%)	80 %	35
Grain	Strzegom Monachijski typ I	2 kg (29.9%)	79 %	16
Grain	Viking Pilsner malt	0.7 kg (10.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kw fosforowy	5 g	Mash	60 min