

# 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 |