

# Kozlak

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **16.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.76 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (33.3%)	79 %	16
Grain	Strzegom Wiedeński	2.5 kg (33.3%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Red active	0.6 kg (8%)	75 %	35
Grain	Cookie	0.2 kg (2.7%)	79 %	50
Grain	Strzegom Monachijski typ II	0.2 kg (2.7%)	79 %	22
Grain	Caraaroma	0.3 kg (4%)	78 %	400
Grain	Caramunich® typ I	0.2 kg (2.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis