

# koźlak

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **15.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (37.5%)	80 %	4
Grain	Monachijski Ciemny Steinbach	3 kg (37.5%)	100 %	30
Grain	Karmelowy 50 - Viking Malt	1 kg (12.5%)	79 %	50
Grain	Rahr - Red Wheat Malt	1 kg (12.5%)	85 %	70