

Kozlak standard

- Gravity **16.4 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.8 kg (28.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.7 kg (27%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.7 kg (27%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.8 kg (12.7%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 50 g | 60 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |