

# Koźlak Tomyski

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **33**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (41.4%)	80 %	300
Grain	Strzegom Pilzneński	1.7 kg (58.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	4.9 %
Aroma (end of boil)	Tomyski	15 g	10 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Slant	80 ml	---