#14 Koźlak weselny

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **8.6**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(47.9%)*	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg *(20.5%)*	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg *(6.8%)*	75 %	30
Grain	Caraamber	0.2 kg *(2.7%)*	75 %	59
Grain	Carared	0.1 kg *(1.4%)*	75 %	39
Grain	Strzegom Wiedeński	1.5 kg *(20.5%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum49	15 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis