

Kozlak

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **16.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Monachijski | 4 kg (52.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2.5 kg (32.7%) | 79 % | 10 |
| Grain | Aroma CastleMalting | 0.35 kg (4.6%) | 78 % | 100 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3.9%) | 70 % | 299 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.5%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum pl | 20 g | 60 min | 13.5 % |
| Boil | Perle | 20 g | 15 min | 5.7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirlloc | 2.5 g | Boil | 10 min |