

143 Koźlak

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **15.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (40.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (40.5%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.8%) | 73 % | 120 |
| Grain | Melanoidynowy | 0.4 kg (5.4%) | 80 % | 40 |
| Grain | Caraaroma | 0.3 kg (4.1%) | 78 % | 400 |
| Grain | Pszeniczny | 0.2 kg (2.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 11 g | 60 min | 15.8 % |
| Boil | Hallertau | 20 g | 30 min | 5.4 % |
| Boil | Hallertau | 20 g | 15 min | 5.4 % |
| Boil | Hallertau | 20 g | 1 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|-------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 200 ml | Wyeast Labs |