

#64 Koźlak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **8.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Monachijski | 3 kg (48.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (24.2%) | 79 % | 10 |
| Grain | Pilzneński | 1.5 kg (24.2%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%) | 73 % | 120 |
| Grain | Carabelge | 0.1 kg (1.6%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 50 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|---------|------------|
| Oslo | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|-------|
| Spice | whirlfloc | 1 g | Boil | 5 min |
| Spice | pożywka | 1 g | Boil | 5 min |

Notes

- Warzenie 11 VI 20
Jun 12, 2020, 11:45 AM