

## Kozlak - 14-04-2018

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **12.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (74.5%)	79 %	10
Grain	Pilzneński	0.5 kg (6.2%)	81 %	4
Grain	Special B Castle	0.25 kg (3.1%)	70 %	400
Grain	Aromatic Malt BESTMALZ	0.3 kg (3.7%)	78 %	50
Grain	Monachijski	1 kg (12.4%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	45 min	12 %
Aroma (end of boil)	Hallertauer Mittelfrüh	30 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	500 ml	---