

# Kozlak

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **12.5**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Monachijski	3 kg (50%)	80 %	16
Grain	Strzegom Karmel 30	0.75 kg (12.5%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (4.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis