

Kozlak 2021

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **15.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **39.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Monachijski typ II 20-25 Weyermann | 5 kg (61.3%) | 78 % | 23 |
| Grain | Pszeniczny jasny 3-5 Weyermann | 1 kg (12.3%) | 82 % | 4 |
| Grain | Melanoidynowy 60-80 Weyermann | 1 kg (12.3%) | 75 % | 70 |
| Grain | Cara Gold 110-130 Castle Malting | 1 kg (12.3%) | 78 % | 0 |
| Grain | Cafe 420-520 Castle Malting | 0.15 kg (1.8%) | 50 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 20 min | 12.7 % |