

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **7.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.25 kg (33.3%) | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 2.25 kg (33.3%) | 79 %  | 7   |
| Grain | Viking Munich Malt  | 2.25 kg (33.3%) | 78 %  | 18  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 8 %        |
| Boil    | Marynka | 25 g   | 15 min | 8 %        |

## Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| w-34/70 | Lager | Slant | 250 ml | ---        |