

# koźlak

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **15.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (53.5%)	79 %	16
Grain	Wędzony bukiem Viking Malt	1 kg (21.4%)	82 %	10
Grain	Viking Pale Ale malt	0.8 kg (17.1%)	80 %	5
Grain	Caramunich® typ I	0.15 kg (3.2%)	73 %	80
Grain	Strzegom Czekoladowy jasny	0.07 kg (1.5%)	68 %	400
Grain	Special B Malt	0.1 kg (2.1%)	65.2 %	315
Grain	Carared	0.05 kg (1.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	7 %
Boil	Mandarina Bavaria	10 g	40 min	10 %
Boil	Lublin (Lubelski)	8 g	5 min	4 %