

# Kozlak

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **13.2**
- Style **Doppelbock**

## 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (21.1%)	80 %	5
Grain	Strzegom Monachijski typ II	4 kg (42.1%)	79 %	22
Grain	Wiedeński Castlemalting	2 kg (21.1%)	78 %	8
Grain	Cara Gold Castlemalting	0.5 kg (5.3%)	78 %	120
Grain	Strzegom Pilzneński	1 kg (10.5%)	80 %	4