

Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **24**
- SRM **14.9**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|------|
| Grain | Strzegom Pilzneński | 1.45 kg (39%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.55 kg (41.7%) | 79 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (13.4%) | 80 % | 20 |
| Grain | Special B Malt | 0.08 kg (2.2%) | 65.2 % | 315 |
| Grain | Caramunich® typ I | 0.12 kg (3.2%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy ciemny | 0.02 kg (0.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Lubelski | 24 g | 60 min | 5 % |
| Boil | Hersbrucker | 10 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 200 ml | fermentis |