

# Koźlak na kolschu

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **28**
- SRM **7.2**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński soufflet        | 3.5 kg (50%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 3.5 kg (50%) | 79 %  | 16  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga- | 35 g   | 60 min | 9.4 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Gestwa kolsh | Ale  | Slant | 500 ml | ---        |