

## Kozlak standard

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- Gravity **16.4 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 1.8 kg (28.6%) | 80 %  | 4    |
| Grain | Strzegom Monachijski typ I  | 1.7 kg (27%)   | 79 %  | 16   |
| Grain | Strzegom Wiedeński          | 1.7 kg (27%)   | 79 %  | 10   |
| Grain | Karmelowy Jasny 30EBC       | 0.8 kg (12.7%) | 75 %  | 30   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.8%)  | 68 %  | 1200 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 50 g   | 60 min | 4.7 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |