

Kozlak 16 BLG z ekstraktów (piwoszarnia)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **26**
- SRM **33**
- Style **Traditional Bock**

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 **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (66.7%) | 80 % | 45 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.7 kg (33.3%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Spalt | 50 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Notes

- gotujemy 17 litrów wody i potem dodajemy ogrzany ekstrakt
burzliwa 12-14 stopni, 16 dni
cicha 7 stopni. 16 dni
May 7, 2023, 4:01 PM