

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **14.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (54.4%)	81 %	4
Grain	Monachijski	2 kg (27.2%)	80 %	16
Grain	Pszeniczny	0.3 kg (4.1%)	85 %	4
Grain	Strzegom Karmel 150	0.8 kg (10.9%)	75 %	150
Grain	Strzegom Karmel 30	0.15 kg (2%)	75 %	30
Grain	Strzegom Karmel 300	0.1 kg (1.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10.5 %
Boil	Tradition	16 g	20 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	16 g	10 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	7 g	Boil	10 min