

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **16**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (59.3%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.7%)	75 %	30
Dla trwałości piany, słodowy aromat.				
Grain	Pilzneński	2 kg (29.6%)	81 %	4
Grain	Special B Castle	0.4 kg (5.9%)	70 %	350
Słód karmelowy ciemny, nadaje piwu rodzynekowo-karmelowy smak i zapach oraz głęboki brązowy kolor.				
Grain	Biscuit Malt	0.1 kg (1.5%)	79 %	50
karmelowy, wnosi pełnię, nadaje piwu charakterystyczny chlebowy, herbatnikowy smak.				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	75 min	5.5 %
Boil	Tradition	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum mobile	Lager	Liquid	125 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min