

Kozlak

- Gravity **15.2 BLG**
- ABV ---
- IBU **17**
- SRM **24.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Monachijski | 3.5 kg (58.8%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (25.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.5%) | 68 % | 601 |
| Grain | melanoidynowy | 0.3 kg (5%) | 80 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 10 min | 5.5 % |
| Boil | Tradition | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|-----------------|
| Bavarian lager m76 | Lager | Dry | 10 g | Mangrove Jack's |