

# Kozlak

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **49.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt amber	1.7 kg (77.3%)	90 %	300
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (22.7%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis