

# Kozlak

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **21.1**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (83.3%)	79 %	22
Grain	Viking Melanoidynowy	0.4 kg (11.1%)	75 %	60
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	50 min	4.9 %
Whirlpool	Tettnang	30 g	5 min	4.9 %