

Kozlak

- 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 % |