

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **14.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (35.3%)	79 %	16
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (23.5%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (23.5%)	80 %	20
Grain	Viking Melanoidynowy	1 kg (11.8%)	75 %	60
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.9%)	73 %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- 62-65 C przerwa maltozowa 30min
  - 72 C przerwa dekstrynująca 20-30 min
  - 78 C wygrzew 10-15 min
- May 6, 2022, 10:17 AM