

# Koźlak HB 18,7BLG

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **14.6**
- 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 **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (55.6%)	79 %	16
Grain	Strzegom Wiedeński	2.5 kg (27.8%)	79 %	10
Grain	Monachijski Ciemny Steinbach	1.25 kg (13.9%)	100 %	30
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	60 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis