

# Kozlak Sądecki

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **13.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

## Fermentables

| Type  | Name   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 2.4 kg (54.2%)  | 80 %  | 20  |
| Grain | Weyermann -<br>Bohemian Pilsner<br>Malt      | 1.7 kg (38.4%)  | 81 %  | 4   |
| Grain | Weyermann<br>Caramunich 3                    | 0.125 kg (2.8%) | 76 %  | 150 |
| Grain | Weyermann -<br>Carared                       | 0.125 kg (2.8%) | 75 %  | 45  |
| Grain | Caraaroma                                    | 0.08 kg (1.8%)  | 78 %  | 400 |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Perle                    | 20 g   | 60 min | 7 %        |
| Boil    | Saaz (Czech<br>Republic) | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name                      | Type  | Form   | Amount | Laboratory       |
|---------------------------|-------|--------|--------|------------------|
| FM30 Bohemska<br>rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 10 min |

## Notes

- Receptura do przetestowania. Skorygować pH wody. Dodać chlorek wapnia.  
*Jan 31, 2021, 6:47 PM*