

Koźlak Tomyski

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **33**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (41.4%) | 80 % | 300 |
| Grain | Strzegom Pilzneński | 1.7 kg (58.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Tomyski | 20 g | 60 min | 4.9 % |
| Aroma (end of boil) | Tomyski | 15 g | 10 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Fermentis W34/70 | Lager | Slant | 80 ml | --- |