

## #99 Koźlak

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **7**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **22 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Monachijski                      | 1.4 kg (48.3%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński               | 0.7 kg (24.1%) | 79 %  | 10  |
| Grain | Pilzneński                       | 0.7 kg (24.1%) | 81 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.05 kg (1.7%) | 73 %  | 120 |
| Grain | Carabelge                        | 0.05 kg (1.7%) | 80 %  | 30  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 30 g   | 30 min | 8 %        |
| Boil    | Willamette | 50 g   | 5 min  | 5 %        |

### Yeasts

| Name | Type | Form   | Amount    | Laboratory |
|------|------|--------|-----------|------------|
| fm27 | Ale  | Liquid | 465.12 ml | ---        |

### Extras

| Type  | Name      | Amount | Use for | Time  |
|-------|-----------|--------|---------|-------|
| Spice | whirlfloc | 0.47 g | Boil    | 5 min |
| Spice | pożywka   | 2 g    | Boil    | 5 min |

### Notes

- 08/05/22

Drożdże zadane 09/05 o 7:00 - 15C

Dzień 1 wieczór - po 36h podniesione do 16,5C

Dzień 2 wieczór - 18C

Dzień 3 rano - wyłączam sterownik, poza lodówką jest 21C (wyjazd)

CC - 19/05 rano, jeśli będzie odfermentowane

May 8, 2022, 9:22 PM