

Kozlak 2021

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **26.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.64 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3-4,3 Viking Malt	5 kg (46.3%)	80 %	4
Grain	Monachijski jasny 14-18 Viking Malt	2 kg (18.5%)	78 %	16
Grain	Monachijski ciemny 20-24 Viking Malt	1 kg (9.3%)	78 %	22
Grain	Wiedeński 7-10 Viking Malt	1 kg (9.3%)	79 %	9
Grain	Carabelge 30-35 Weyermann	1 kg (9.3%)	74 %	33
Grain	Caramunich typ I 80-100 Weyermann	0.4 kg (3.7%)	73 %	90
Grain	Karmelowy 300 Viking Malt	0.2 kg (1.9%)	73 %	800
Grain	Żyto prażone 1000 Viking Malt	0.2 kg (1.9%)	50 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Victoria Secret	16 g	40 min	19.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W-34/70	Lager	Slant	250 ml	Fermentis