

# Kozlak

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **19.4**
- 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 **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (54.9%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (11%)	79 %	10
Grain	Viking Pale Ale malt	2.5 kg (27.5%)	80 %	5
Grain	Weyermann Specjal W	0.3 kg (3.3%)	68 %	300
Grain	Carafa III	0.1 kg (1.1%)	70 %	1034
Grain	Special B Malt	0.2 kg (2.2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bavarian lager	Lager	Slant	320 ml	---

## Notes

- karafa na wygrzew  
May 16, 2021, 2:15 PM