

koźlak

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **15.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (22.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (45.8%) | 79 % | 16 |
| Grain | Abbey Castle | 0.3 kg (4.6%) | 80 % | 45 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.8%) | 76 % | 150 |
| Grain | Viking melanoidynowy | 0.3 kg (4.6%) | 75 % | 60 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 20 g | 60 min | 9 % |
| Boil | Northern Brewer | 20 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| 34/70 | Lager | Slant | 250 ml | safal |