

# 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      |