

# Kozlak

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **19**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski          | 2 kg (57.1%)   | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 1 kg (28.6%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 600  | 0.1 kg (2.9%)  | 68 %  | 601 |
| Grain | Strzegom Karmel 150  | 0.25 kg (7.1%) | 75 %  | 150 |
| Grain | Viking Melanoidynowy | 0.15 kg (4.3%) | 75 %  | 60  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 12.5 g | 70 min | 5.5 %      |
| Boil    | Tradition | 10 g   | 10 min | 5.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |