

# Kozlak Jesienny Holenderski

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **15.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (61%)	79 %	22
Grain	Viking Pilsner malt	1 kg (12.2%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (24.4%)	79 %	10
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	68 %	601