

# Koźlak na kolschu

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **28**
- SRM **7.2**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński soufflet	3.5 kg (50%)	81 %	4
Grain	Strzegom Monachijski typ I	3.5 kg (50%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga-	35 g	60 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa kolsh	Ale	Slant	500 ml	---