

## Koźlak na US-05

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **20.3**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6 kg (70.6%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (11.8%)	81 %	6
Grain	Strzegom Karmel 300	1 kg (11.8%)	70 %	299
Sugar	Corn Sugar (Dextrose)	0.5 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis