

Kozlak Warzelnia

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **24**
- SRM **21.6**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **230 liter(s)**
- Trub loss **5 %**
- Size with trub loss **241.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **299.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **234 liter(s)**
- Total mash volume **312 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	30 kg (38.5%)	80 %	18
Grain	Briess - Pilsen Malt	35 kg (44.9%)	80.5 %	2
Grain	Ebony	6 kg (7.7%)	70 %	400
Grain	Teak	7 kg (9%)	70 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	320 g	80 min	7.5 %
Boil	Lublin (Lubelski)	250 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	250 g	Fermentis