

# Kozlak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **19.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Special B Malt            | 0.15 kg (4.3%) | 65.2 % | 315 |
| Grain | Caraaroma                 | 0.1 kg (2.9%)  | 78 %   | 400 |
| Grain | Weyermann<br>Caramunich 3 | 0.2 kg (5.8%)  | 76 %   | 150 |
| Grain | Monachijski               | 3 kg (87%)     | 80 %   | 16  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 11.5 %     |