

kozicowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Pale Ale Viking malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski typ II Viking Malt | 1 kg (16.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Tradition (PL) | 45 g | 60 min | 5.5 % |
| Boil | Tradition (PL) | 15 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 1000 g | Boil | 30 min |