

# Koźlak Majowy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **9.3**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (61.1%)	81 %	4
Grain	Monachijski	2 kg (22.2%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (5.6%)	75 %	150
Grain	Owies	1 kg (11.1%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	25 g	60 min	7.4 %
Boil	Crystal	100 g	60 min	2.4 %
Aroma (end of boil)	Crystal	50 g	10 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Slant	500 ml	Browin

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier	1000 g	Boil	60 min

## Notes

- Cukier do podbicia BLG, fermentacja w lodówce styropianowej, późny start na gęstwie, zadane dwie paczki dodatkowe BrewGO Lager  
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