

# Koźlak Twój Browar

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- Gravity **18.2 BLG**
- ABV ---
- IBU **17**
- SRM **32.4**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.13 kg (28.6%)	80 %	4
Grain	Strzegom Monachijski typ II	2.02 kg (27.2%)	79 %	22
Grain	Strzegom Wiedeński	2.02 kg (27.2%)	79 %	10
Grain	Strzegom Karmel 150	0.92 kg (12.4%)	75 %	150
Grain	Strzegom Karmel 600	0.35 kg (4.7%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	60 g	60 min	3.4 %