

Koziółek holenderski

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **24.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (64.1%)	79 %	70
Grain	Strzegom Monachijski typ II	1 kg (12.8%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (12.8%)	79 %	10
Grain	Weyermann Caramunich 3	0.3 kg (3.8%)	76 %	150
Grain	BESTMALZ - Best Melanoidin Light	0.3 kg (3.8%)	75 %	50
Grain	Special B Castle	0.2 kg (2.6%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.9 %
Aroma (end of boil)	Marynka	20 g	10 min	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis