Koźlak wiosenny holenderski (lentebok)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **6**
- Style **Maibock/Helles Bock**

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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(71.4%)*	81 %	4
Grain	Strzegom Wiedeński	1 kg *(14.3%)*	79 %	10
Grain	Strzegom Monachijski typ I	1 kg *(14.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	40 g	60 min	5 %
Boil	Hallertau Mittelfruh	10 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.