

# Koźlak Majowy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **5.5**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                                         | Amount         | Yield | EBC |
|-------|----------------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt                     | 3.8 kg (52.1%) | 81 %  | 4   |
| Grain | Weyermann - Pale Ale Malt                    | 1.2 kg (16.4%) | 85 %  | 6   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.8 kg (11%)   | 80 %  | 20  |
| Grain | Strzegom<br>Monachijski typ I                | 0.7 kg (9.6%)  | 79 %  | 15  |
| Grain | Strzegom Wiedeński                           | 0.5 kg (6.8%)  | 79 %  | 10  |
| Grain | Weyermann - Carapils                         | 0.2 kg (2.7%)  | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt                  | 0.1 kg (1.4%)  | 80 %  | 6   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 75 min | 14 %       |
| Boil    | Magnum | 10 g   | 40 min | 14 %       |

|      |                   |      |        |       |
|------|-------------------|------|--------|-------|
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4.7 % |
|------|-------------------|------|--------|-------|

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11.5 g | ---        |