

# kozicowe

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **6**
- Style **Specialty Beer**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (83.3%)	80 %	5
Grain	Monachijski typ II Viking Malt	1 kg (16.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition (PL)	45 g	60 min	5.5 %
Boil	Tradition (PL)	15 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	1000 g	Boil	30 min