

KOŹLAK

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **32**
- SRM **11.5**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **68 C**, Time **35 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Monachijski I	3 kg (56.6%)	80 %	16
Grain	Weyermann - Wiedeński	2 kg (37.7%)	79 %	10
Grain	Simpsons - Crystal Light	0.15 kg (2.8%)	69 %	105
Grain	Weyermann - Melanoidowy	0.15 kg (2.8%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	6.5 %
Boil	Lubelski	15 g	20 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	400 ml	Fermentum Mobile

GĘSTWA 24H LUŻNA FERMENTACJA W 15°C-POCZĄTEK 5 JAK RUSZYŁY 15 PSI

Extras

Type	Name	Amount	Use for	Time
Other	pożywka Wyeast	2 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-70
Mg-5
Na-40
Cl-100
S04-50
HCO3-100
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