

# koźlak

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **7.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69.4%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (27.8%)	79 %	22
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %