

Koźlak Majowy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **9.3**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński | 5.5 kg (61.1%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (22.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.6%) | 75 % | 150 |
| Grain | Owies | 1 kg (11.1%) | 60.9 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Chinook | 25 g | 60 min | 7.4 % |
| Boil | Crystal | 100 g | 60 min | 2.4 % |
| Aroma (end of boil) | Crystal | 50 g | 10 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| BrewGO Lager | Lager | Slant | 500 ml | Browin |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | Cukier | 1000 g | Boil | 60 min |

Notes

- Cukier do podbicia BLG, fermentacja w lodówce styropianowej, późny start na gęstwie, zadane dwie paczki dodatkowe BrewGO Lager
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