

# Kozlak Wiosenny Holenderski

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **11.3**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (40%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Sybilla	37 g	30 min	5.5 %