

# Koziołek Arturek

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **6.9**

## 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Aroma (end of boil)	Perle	20 g	10 min	7 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Perle	10 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Notes

- Fermentowane w okolicy 14 stopni  
*Mar 7, 2019, 4:00 PM*