

Koziołek Arturek

- 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