

# Koźlaczek

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **14**
- SRM **6.6**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Słód bohemian pilsner Weyermann  | 5 kg (68.5%)  | 73 %  | 4   |
| Grain | Słód wiedeński Weyermann         | 1 kg (13.7%)  | 73 %  | 8   |
| Grain | Słód monachijski typ I Weyermann | 1 kg (13.7%)  | 73 %  | 15  |
| Grain | Słód karmelowy Carahell          | 0.3 kg (4.1%) | 74 %  | 25  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertauer Mittelfruh | 25 g   | 60 min | 4.4 %      |
| Boil    | Hallertauer Mittelfruh | 20 g   | 10 min | 4.4 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |       |     |      |     |
|-------------------------------|-------|-----|------|-----|
| Fermentis Saflager<br>W-34/70 | Lager | Dry | 11 g | --- |
|-------------------------------|-------|-----|------|-----|

## Notes

- 20/11 fermo start  
26/12 Butelkowanie  
Nov 24, 2019, 8:55 AM