

Koźlak 7/2019

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **17.5**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (58.8%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (14.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	600
Grain	BESTMALZ - Best Melanoidin	0.4 kg (5.9%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum goryczkowy	30 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Notes

- w 21'- dekokt 5l podgrzać do 72* przez 15'. Po tym czasie doprowadzić do wrzenia i gotować przez 15'.
Przełąć do zacieru. W tym czasie zacier utrzymywać w temp. 64*
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