

Kozłak majowy

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **21**
- SRM **6.7**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (53.3%)	81 %	4
Grain	Pszeniczny	0.75 kg (20%)	85 %	4
Grain	Monachijski	1 kg (26.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	10 min	3.4 %
Boil	Hallertau Spalt Select	3 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	260 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Other	Pożywka dla drożdży	10 g	Boil	10 min
Fining	Whirflock	0.5 g	Boil	10 min

Notes

- Słody Bestmalz

BLG początkowe 16, końcowe 3.

Butelkowanie 16.01 vol. 2.2

Dec 21, 2024, 5:42 PM