

# Koźlak Majowy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **9.3**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński          | 5.5 kg (61.1%) | 81 %   | 4   |
| Grain | Monachijski         | 2 kg (22.2%)   | 80 %   | 16  |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.6%)  | 75 %   | 150 |
| Grain | Owies               | 1 kg (11.1%)   | 60.9 % | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | Chinook | 25 g   | 60 min | 7.4 %      |
| Boil                | Crystal | 100 g  | 60 min | 2.4 %      |
| Aroma (end of boil) | Crystal | 50 g   | 10 min | 2.4 %      |

## Yeasts

| Name         | Type  | Form  | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| BrewGO Lager | Lager | Slant | 500 ml | Browin     |

## Extras

| Type   | Name   | Amount | Use for | Time   |
|--------|--------|--------|---------|--------|
| Flavor | Cukier | 1000 g | Boil    | 60 min |

## Notes

- Cukier do podbicia BLG, fermentacja w lodówce styropianowej, późny start na gęstwie, zadane dwie paczki dodatkowe BrewGO Lager  
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