

Koźlak majowy

- Gravity **15.2 BLG**
- ABV ---
- IBU **25**
- SRM **5.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **82.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60.8 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **71C**
- Keep mash **1 min** at **77C**
- Sparge using **53.6 liter(s)** of **76C** water or to achieve **82.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 13 kg (82.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (6.3%) | 79 % | 15 |
| Grain | Strzegom Wiedeński | 1 kg (6.3%) | 79 % | 10 |
| Grain | CaramelPils Bestmalz | 0.4 kg (2.5%) | 79 % | 4 |
| Grain | Carahell Weyermann | 0.2 kg (1.3%) | 77 % | 26 |
| Grain | zakwaszający Weyermann | 0.2 kg (1.3%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 90 min | 10.5 % |
| Boil | Marynka | 7.9 g | 40 min | 10.5 % |
| Boil | Lubelski | 11.8 g | 15 min | 3.5 % |
| Boil | East Kent Goldings | 30 g | 7 min | 4.5 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| Saflager W34/70 | Lager | Slant | 360 ml | Fermentis |