

# Kozlak majowy

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **5.4**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (72.8%)	81 %	4
Grain	Strzegom Wiedeński	0.77 kg (16.5%)	79 %	10
Grain	Monachijski	0.5 kg (10.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	19 g	60 min	11 %
Boil	Hallertau Mittelfruh	15 g	15 min	3.8 %