

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 **BREWNESS.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