

# Koźlak Twój Browar

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **17.4**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.4 liter(s)**
- Total mash volume **60.5 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **45.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **33.9 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	9 kg (59.5%)	79 %	16
Grain	Strzegom Wiedeński	3.75 kg (24.8%)	79 %	10
Grain	Strzegom Karmel 150	1.25 kg (8.3%)	75 %	150
Grain	Strzegom Karmel 600	0.375 kg (2.5%)	68 %	601
Grain	Viking melanoidynowy	0.75 kg (5%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	80 g	60 min	5.5 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Tradition	20 g	20 min	5.5 %