

Majowy Koźlak

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **4.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (86.2%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (8.6%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-23 | Lager | Dry | 11.5 g | --- |