Koźlak Majowy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **5.5**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.8 kg *(52.1%)*	81 %	4
Grain	Weyermann - Pale Ale Malt	1.2 kg *(16.4%)*	85 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.8 kg *(11%)*	80 %	20
Grain	Strzegom Monachijski typ I	0.7 kg *(9.6%)*	79 %	15
Grain	Strzegom Wiedeński	0.5 kg *(6.8%)*	79 %	10
Grain	Weyermann - Carapils	0.2 kg *(2.7%)*	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	75 min	14 %
Boil	Magnum	10 g	40 min	14 %

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

Boil	Lublin (Lubelski)	20 g	15 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	---