

# Koźlak 2-go majowy

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **50**
- SRM **8.2**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (38.5%)	80 %	4
Grain	Monachijski	4 kg (61.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Apollo	30 g	60 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	2 g	Mash	99 min