

# koźlak

- Gravity **17.1 BLG**
- ABV ---
- IBU **30**
- SRM **11.7**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **100C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (58.8%)	80 %	4
Grain	Monachijski	2 kg (29.4%)	80 %	16
Grain	Karmelowy Czerwony	0.5 kg (7.4%)	75 %	59
Grain	Weyermann - Caraamber	0.2 kg (2.9%)	75 %	65
Grain	Weyermann - Carared	0.1 kg (1.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- Po pierwszej przerwie 1/3 dekoka.  
Po trzeciej przerwie dekoka wraca do głównego wara.  
*Mar 1, 2016, 9:07 AM*