

Majowy Koźlak

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **8.8**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.6%)	81 %	4
Grain	Pszeniczny karmelowy	1 kg (17.5%)	70 %	100
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (17.5%)	80 %	5
Grain	Płatki owsiane	0.2 kg (3.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.5 %
Boil	Marynka	15 g	40 min	8.5 %
Boil	Marynka	15 g	30 min	8.5 %
Boil	Marynka	15 g	20 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	250 ml	---
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Extras

Type	Name	Amount	Use for	Time
Herb	Trawa żubrowa	10 g	Secondary	7 day(s)

Notes

- 0.2 -płatki jęczmienne
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