

Koźlaczek

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **14**
- SRM **6.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód bohemian pilsner Weyermann	5 kg (68.5%)	73 %	4
Grain	Słód wiedeński Weyermann	1 kg (13.7%)	73 %	8
Grain	Słód monachijski typ I Weyermann	1 kg (13.7%)	73 %	15
Grain	Słód karmelowy Carahell	0.3 kg (4.1%)	74 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	25 g	60 min	4.4 %
Boil	Hallertauer Mittelfruh	20 g	10 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Saflager W-34/70	Lager	Dry	11 g	---
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Notes

- 20/11 fermo start
26/12 Butelkowanie
Nov 24, 2019, 8:55 AM