

# Kozlak majowy

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **5.4**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński         | 3.4 kg (72.8%)  | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.77 kg (16.5%) | 79 %  | 10  |
| Grain | Monachijski        | 0.5 kg (10.7%)  | 80 %  | 16  |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | lunga                | 19 g   | 60 min | 11 %       |
| Boil    | Hallertau Mittelfruh | 15 g   | 15 min | 3.8 %      |