

## #4 BA Koźlak Majowy

- Gravity **16.3 BLG**
- ABV ---
- IBU **23**
- SRM **31.5**
- Style **Maibock/Helles Bock**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (67.8%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.7 kg (23.7%)	80 %	6
Grain	Weyermann - Carafa I	0.25 kg (8.5%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	85 min	5.5 %
Boil	Tradition	5 g	30 min	5.5 %
Aroma (end of boil)	Tradition	10 g	3 min	5.5 %

### Yeasts

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