

Koziołek Arturek

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (28.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 7 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Perle | 10 g | 5 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |

Notes

- Fermentowane w okolicy 14 stopni
Mar 7, 2019, 4:00 PM