

Koziotek holenderski

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **24.6**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Bestmalz Red X | 5 kg (64.1%) | 79 % | 70 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.8%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (12.8%) | 79 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (3.8%) | 76 % | 150 |
| Grain | BESTMALZ - Best Melanoidin Light | 0.3 kg (3.8%) | 75 % | 50 |
| Grain | Special B Castle | 0.2 kg (2.6%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.9 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |