

Koźlak Twój Browar

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **17.4**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.4 liter(s)**
- Total mash volume **60.5 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **45.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **33.9 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 9 kg (59.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 3.75 kg (24.8%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 1.25 kg (8.3%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.375 kg (2.5%) | 68 % | 601 |
| Grain | Viking melanoidynowy | 0.75 kg (5%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Hallertau | 80 g | 60 min | 5.5 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |
| Boil | Tradition | 20 g | 20 min | 5.5 % |