

# Koźlak Twój Browar

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- Gravity **18.2 BLG**
- ABV ---
- IBU **17**
- SRM **32.4**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.13 kg (28.6%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2.02 kg (27.2%) | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 2.02 kg (27.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150         | 0.92 kg (12.4%) | 75 %  | 150 |
| Grain | Strzegom Karmel 600         | 0.35 kg (4.7%)  | 68 %  | 600 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 60 g   | 60 min | 3.4 %      |