

## Koźlak majowy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **6.3**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 3 kg (50%)    | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1.5 kg (25%)  | 79 %  | 10  |
| Grain | Monachijski        | 1 kg (16.7%)  | 80 %  | 16  |
| Grain | Płatki owsiane     | 0.5 kg (8.3%) | 60 %  | 3   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 20 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 30 g   | 10 min | 4.5 %      |

### Yeasts

| Name            | Type  | Form  | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| Fermentis WB-06 | Wheat | Slant | 500 ml | własne     |