

Fest Koza

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **32**
- SRM **20.9**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking melanoidynowy | 0.8 kg (13.9%) | 75 % | 80 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Wędzony bukiem Viking Malt | 3.5 kg (60.7%) | 82 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.05 kg (0.9%) | 68 % | 400 |
| Grain | Weyermann - Dehusked Carafa III | 0.02 kg (0.3%) | 70 % | 1150 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 50 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| W-34 | Lager | Slant | 300 ml | --- |