

# imperialny wędzony koźlak

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **16**
- SRM **15.3**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 5 kg (43.9%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński     | 4 kg (35.1%)   | 79 %  | 10  |
| Grain | Monachijski            | 0.7 kg (6.1%)  | 80 %  | 16  |
| Grain | Special B Castle       | 0.3 kg (2.6%)  | 70 %  | 350 |
| Grain | Special w Castle       | 0.2 kg (1.8%)  | 70 %  | 350 |
| Grain | Pilzneński             | 1.2 kg (10.5%) | 81 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 20 g   | 60 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |       |       |        |             |
|---------------------------------|-------|-------|--------|-------------|
| Wyeast - 2206<br>Bavarian Lager | Lager | Slant | 450 ml | Wyeast Labs |
| Wyeast - 2278<br>Czech Pils     | Lager | Slant | 200 ml | Wyeast Labs |

## Notes

- 10l 2278  
15l 2206  
*Apr 4, 2021, 12:17 PM*