

# Kociołek Matolek

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **29**
- SRM **12**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **47.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (34.5%)	79 %	10
Grain	Strzegom Monachijski typ I	5 kg (34.5%)	79 %	16
Grain	BESTMALZ - Best Melanoidin	2 kg (13.8%)	75 %	71
Grain	Słód Wędzony Steinbach	2 kg (13.8%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (3.4%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.4 %
Boil	Lublin (Lubelski)	50 g	10 min	4.7 %
Boil	Lublin (Lubelski)	50 g	60 min	4.7 %