

Kozica

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **32**
- SRM **18.6**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Monachijski | 4 kg (47.6%) | 80 % | 16 |
| Grain | Pilzneński | 3 kg (35.7%) | 81 % | 4 |
| Grain | Special B Malt | 0.5 kg (6%) | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann | 0.4 kg (4.8%) | 75 % | 45 |
| Grain | Caramunich® typ I | 0.5 kg (6%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Boil | Hallertau | 40 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W43/70 | Lager | Dry | 10 g | --- |