

# Koźlaczek wędzony podwojny

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **16.7**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (53.4%)	80 %	5
Grain	Monachijski	1 kg (17.8%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (17.8%)	79 %	10
Grain	Weyermann - Caraamber	0.25 kg (4.4%)	75 %	65
Grain	Viking melanoidynowy	0.25 kg (4.4%)	75 %	60
Grain	Weyermann - Carafa II	0.12 kg (2.1%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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