

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-----|------|-----------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |
|------------------|-------|-----|------|-----------|