

Prawie jak koźlak

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **22.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Monachijski | 2 kg (24.7%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (12.3%) | 79 % | 10 |
| Grain | Rye Malt | 1 kg (12.3%) | 63 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.8 kg (9.9%) | 80 % | 3 |
| Grain | Chit Malt | 1 kg (12.3%) | 50 % | 2 |
| Grain | Melanoiden Malt | 1 kg (12.3%) | 80 % | 39 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (12.3%) | 75 % | 30 |
| Grain | Chocolate Malt (UK) | 0.3 kg (3.7%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zeus | 50 g | 40 min | 11.6 % |

Yeasts

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

Notes

- Zacieranie
57 - 15 min
66 - 30 min
73 - 30 min
78 - 5 min
Oct 18, 2024, 9:43 PM