

Wędzony koźlak

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **18.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.5 kg (41.4%)	80 %	5
Grain	Strzegom Monachijski typ I	3.5 kg (41.4%)	79 %	16
Grain	Abbey Castle	0.5 kg (5.9%)	80 %	45
Grain	Caraaroma	0.25 kg (3%)	78 %	400
Grain	Weyermann Caramunich 3	0.3 kg (3.6%)	76 %	150
Grain	BESTMALZ - Best Melanoidin	0.4 kg (4.7%)	75 %	71