kozlaki dwa

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **17**
- SRM **20.8**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg *(42.6%)*	82 %	10
Grain	Monachijski Ciemny Steinbach	1 kg *(21.3%)*	100 %	30
Grain	Strzegom Czekoladowy jasny	0.1 kg *(2.1%)*	68 %	400
Grain	Żytni	0.5 kg *(10.6%)*	85 %	8
Grain	Viking Malt Wędzony Czereśnią	1 kg *(21.3%)*	82 %	10
Grain	Strzegom Karmel 600	0.1 kg *(2.1%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	40 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis w34/70	Lager	Slant	300 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Other	POZYWKA DROZDZY	5 g	Boil	15 min

Notes

- do podwojnego dodANE SZYBKI COLDBREF Z CARAFA SPECIAL 1
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