

Ala Kozlak Na Górnych

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **21.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **62 C**, Time **70 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale Zero	2.07 kg (29.4%)	79 %	6
Grain	Viking Malt Pszczeniczny	2 kg (28.4%)	82 %	5
Grain	Viking Malt Wiedeński	0.8 kg (11.4%)	79 %	10
Grain	Viking Malt Caramel Aromatic	0.6 kg (8.5%)	75 %	180
Grain	Viking Malt Pilzneński	0.5 kg (7.1%)	79 %	5
Grain	Viking Malt Cookie	0.3 kg (4.3%)	75 %	25
Grain	Viking Malt Karmelowy 300	0.3 kg (4.3%)	73 %	300
Grain	Płatki pszeniczne	0.27 kg (3.8%)	85 %	3
Grain	Viking Malt Czekoladowy Jasny	0.2 kg (2.8%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition PL 2017	25 g	60 min	5.2 %
Boil	Junga 2017	25 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	250 ml	Danstar

Notes

- Brak
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