

dwugłowy kozioł pojeb

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **22**
- SRM **11.5**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **68 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (59.8%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (17.1%)	79 %	10
Grain	Monachijski	2 kg (17.1%)	80 %	16
Grain	Melanoiden Malt	0.5 kg (4.3%)	80 %	39
Grain	Special B Malt	0.2 kg (1.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %