

# Kozica

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **32**
- SRM **18.6**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (47.6%)	80 %	16
Grain	Pilzneński	3 kg (35.7%)	81 %	4
Grain	Special B Malt	0.5 kg (6%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.4 kg (4.8%)	75 %	45
Grain	Caramunich® typ I	0.5 kg (6%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Hallertau	40 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W43/70	Lager	Dry	10 g	---