

Wędzony koźlak

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **9.1**
- 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 **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.5 kg (35.2%) | 80 % | 4 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (28.2%) | 82 % | 10 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (7%) | 82 % | 10 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.2%) | 75 % | 59 |
| Grain | Melanoiden Malt | 0.5 kg (7%) | 80 % | 39 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.1%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.3 kg (4.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 11.5 g | --- |