

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
Nov 24, 2018, 11:16 PM