

# koźlak

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **15.5**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (24.4%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.3 kg (7.3%)	81 %	53
Grain	Strzegom Pilzneński	1.5 kg (36.6%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.1%)	73 %	120
Grain	Strzegom Wiedeński	1 kg (24.4%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.2%)	73 %	1001