

# koźlak

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- 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 |