

# Koźlak Wędzony

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **28**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **25 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **25 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	4 kg (67.8%)	82 %	10
Grain	Monachijski	1.5 kg (25.4%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	50 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis