

Potrójny Koziolatek

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **28**
- SRM **23.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **40 min** at **74C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (45.5%)	79 %	22
Grain	Strzegom Monachijski typ I	3 kg (27.3%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (9.1%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (9.1%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.5%)	73 %	120
Grain	Caraaroma	0.5 kg (4.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Priemant	40 g	70 min	9.8 %
Aroma (end of boil)	Priemant	10 g	10 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	Fermentum Mobile