

Prawie jak koźlak

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **22.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (24.7%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Rye Malt	1 kg (12.3%)	63 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (9.9%)	80 %	3
Grain	Chit Malt	1 kg (12.3%)	50 %	2
Grain	Melanoiden Malt	1 kg (12.3%)	80 %	39
Grain	Karmelowy Jasny 30EBC	1 kg (12.3%)	75 %	30
Grain	Chocolate Malt (UK)	0.3 kg (3.7%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	50 g	40 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	---

Notes

- Zacieranie
57 - 15 min
66 - 30 min
73 - 30 min
78 - 5 min
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