

Wędzony koźlak

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **18.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 3.5 kg (41.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 3.5 kg (41.4%) | 79 % | 16 |
| Grain | Abbey Castle | 0.5 kg (5.9%) | 80 % | 45 |
| Grain | Caraaroma | 0.25 kg (3%) | 78 % | 400 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (3.6%) | 76 % | 150 |
| Grain | BESTMALZ - Best Melanoidin | 0.4 kg (4.7%) | 75 % | 71 |