

Chmielowy Kozioł

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **18**
- SRM **25.6**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **40 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (31.6%)	79 %	22
Grain	Strzegom Monachijski typ I	3 kg (31.6%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (21.1%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (5.3%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (5.3%)	68 %	601
Grain	Bestmalz Red X	0.5 kg (5.3%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	8.5 %
Whirlpool	Eroica	30 g	0 min	11 %
Whirlpool	Bramling Cross	30 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Ale	Dry	22 g	Fermentis
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