

Fest Koza

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **32**
- SRM **20.9**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking melanoidynowy	0.8 kg (13.9%)	75 %	80
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Wędzony bukiem Viking Malt	3.5 kg (60.7%)	82 %	10
Grain	Strzegom Czekoladowy jasny	0.05 kg (0.9%)	68 %	400
Grain	Weyermann - Dehusked Carafa III	0.02 kg (0.3%)	70 %	1150
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Grain	Strzegom Monachijski typ I	1 kg (17.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	50 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
W-34	Lager	Slant	300 ml	---