

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU ---
- SRM **14.6**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (27.8%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 5 kg (27.8%) | 79 % | 10 |
| Grain | Strzegom Bursztynowy | 0.5 kg (2.8%) | 70 % | 49 |
| Grain | Strzegom Karmel 300 | 0.5 kg (2.8%) | 70 % | 299 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (2.8%) | 75 % | 71 |
| Grain | Strzegom Karmel 600 | 0.2 kg (1.1%) | 68 % | 601 |
| Grain | Strzegom Pilzneński | 6.3 kg (35%) | 80 % | 4 |