

# Jeleń 23I

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **23**
- SRM **22**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (40.7%)	81 %	4
Grain	Viking Vienna Malt	2 kg (23.3%)	79 %	7
Grain	Viking Munich Malt	2 kg (23.3%)	78 %	18
Grain	Viking melanoidynowy	0.4 kg (4.7%)	75 %	60
Grain	Biscuit Malt	0.4 kg (4.7%)	79 %	45
Grain	Weyermann - Dehusked Carafa III	0.3 kg (3.5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Tradition PL 2019	25 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirfloe T	1.69 g	Boil	7 min

### Notes

- 30 min 65,0°C  
8 litrów zacieru, 20min w 72°C, 10min w 100°C  
30 min 72,0°C  
8 litrów zacieru do zagotowania  
5min 76°C  
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