

# koźlak

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **29**
- SRM **14.6**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.4%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (44.2%)	79 %	16
Grain	Special B Castle	0.2 kg (3.5%)	70 %	350
Grain	Weyermann - Carared	0.3 kg (5.3%)	75 %	45
Grain	Carafa II	0.05 kg (0.9%)	70 %	812
Adjunct	Pszenica niesłodowana	0.6 kg (10.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Hallertau	20 g	15 min	5.5 %
Boil	Hallertau	10 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	fermentis