

dwugłowy kozioł pojeb

- Gravity **20.5 BLG**
- ABV ---
- IBU **23**
- SRM **15.5**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **68 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (54.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (18.2%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (18.2%) | 80 % | 16 |
| Grain | Melanoiden Malt | 0.5 kg (4.5%) | 80 % | 39 |
| Grain | Special B Malt | 0.25 kg (2.3%) | 65.2 % | 315 |
| Grain | Bestmalz Red X | 0.25 kg (2.3%) | 79 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |