

- 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