

imperialny wędzony koźlak

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **16**
- SRM **15.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (43.9%)	80 %	5
Grain	Strzegom Wiedeński	4 kg (35.1%)	79 %	10
Grain	Monachijski	0.7 kg (6.1%)	80 %	16
Grain	Special B Castle	0.3 kg (2.6%)	70 %	350
Grain	Special w Castle	0.2 kg (1.8%)	70 %	350
Grain	Pilzneński	1.2 kg (10.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Wyeast - 2206 Bavarian Lager	Lager	Slant	450 ml	Wyeast Labs
Wyeast - 2278 Czech Pils	Lager	Slant	200 ml	Wyeast Labs

Notes

- 10l 2278
15l 2206
Apr 4, 2021, 12:17 PM