

koźlok co trzepie

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **29**
- SRM **22.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.75 kg (31.8%)	79 %	16
Grain	red active viking malt	0.8 kg (14.5%)	79 %	35
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.1%)	81 %	80
Grain	Caramunich® typ I	0.4 kg (7.3%)	73 %	80
Grain	Strzegom Wiedeński	2 kg (36.4%)	79 %	9
Grain	weyermann Czekoladowy ciemny pszeniczny	0.05 kg (0.9%)	68 %	1050
koniec zacierania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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W-34/70	Lager	Slant	200 ml	---
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- dekokcja jednowarowa w 72st
Dec 30, 2020, 9:25 PM