

# Wędzony koźlak

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **9.1**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (35.2%)	80 %	4
Grain	Wędzony bukiem Viking Malt	2 kg (28.2%)	82 %	10
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (7%)	82 %	10
Grain	Karmelowy Czerwony	0.3 kg (4.2%)	75 %	59
Grain	Melanoiden Malt	0.5 kg (7%)	80 %	39
Grain	Strzegom Monachijski typ II	1 kg (14.1%)	79 %	22
Grain	Płatki owsiane	0.3 kg (4.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11.5 g	---