

BCK

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **20**
- SRM **18.9**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **63 C**, Time **120 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **15 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (34%)	79 %	22
Grain	Strzegom Pilzneński	3 kg (25.5%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (17%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (4.3%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (2.1%)	68 %	601
Grain	Viking Melanoidynowy	1 kg (8.5%)	75 %	70
Grain	Płatki owsiane	1 kg (8.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1 g	Boil	15 min
Other	Pożywka Activit	10 g	Primary	20 day(s)
Other	Pożywka Kombi Vita	10 g	Primary	20 day(s)
Other	Pożywka Yeast G.F.	10 g	Primary	20 day(s)