

# Kociołek Matolek2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **35**
- SRM **16.1**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **40.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **38.4 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	5 kg (37.3%)	82 %	10
Grain	Strzegom Monachijski typ II	4 kg (29.9%)	79 %	22
Grain	Bestmalz wędzony	1 kg (7.5%)	80 %	8
Grain	BESTMALZ - Best Melanoidin	2 kg (14.9%)	75 %	80
Grain	Briess - Extra Special Malt	0.2 kg (1.5%)	73 %	256
Grain	Fawcett - Pale Chocolate	0.1 kg (0.7%)	71 %	600
Grain	Strzegom Karmel 600	0.1 kg (0.7%)	68 %	601
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	1 kg (7.5%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	90 g	60 min	9.5 %