

# koziół na dymie

- Gravity **22.2 BLG**
- ABV ---
- IBU **29**
- SRM **21.1**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.1 kg (22.3%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (16%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (10.6%)	79 %	10
Grain	Melanoiden Malt	0.2 kg (2.1%)	80 %	39
Grain	Karmelowy Czerwony	0.2 kg (2.1%)	75 %	59
Grain	Strzegom Monachijski typ II	2 kg (21.3%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (21.3%)	80 %	4
Grain	Weyermann Specjal W	0.2 kg (2.1%)	68 %	300
Grain	Special B Malt	0.2 kg (2.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	120 min	10 %
Boil	Sybilla	30 g	120 min	3.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
w-34/70	Lager	Slant	350 ml	fermentis