

# Strzał w dziesiątkę

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- Gravity **17.1 BLG**
- ABV ---
- IBU **50**
- SRM **14.5**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **15 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (50%)	79 %	22
Grain	Strzegom Monachijski typ I	3 kg (50%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	90 min	10 %
Boil	Magnum	20 g	45 min	13.5 %
Boil	Perle	20 g	5 min	7 %