

# DoppelRauchBock

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- Gravity **22.5 BLG**
- ABV ---
- IBU **30**
- SRM **17.4**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	5 kg (54.3%)	78 %	15
Grain	Rauch Malt (Germany)	2 kg (21.7%)	81 %	4
Grain	Caramel/Crystal Malt - 60L	1 kg (10.9%)	74 %	118
Grain	Strzegom Monachijski typ II	1.2 kg (13%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	8 %