

Rauch Doppelbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **12.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Munich Malt | 3.25 kg (50%) | 78 % | 18 |
| Grain | Słód Wędzony Steinbach | 2.8 kg (43.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.45 kg (6.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 14.4 % |
| Boil | Tradition | 30 g | 60 min | 6 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 10 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 200 ml | Wyeast Labs |

Notes

- Woda kranowa 30.7L -> 3ml kwas mlekowy
Oct 31, 2024, 4:39 PM