

# URBOCK

- Gravity **18.7 BLG**
- ABV ---
- IBU **27**
- SRM **14.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Weyermann - Smoked Malt     | 4 kg (45.5%)  | 81 %   | 6   |
| Grain | Strzegom Wiedeński          | 2 kg (22.7%)  | 79 %   | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (22.7%)  | 79 %   | 22  |
| Grain | Viking melanoidynowy        | 0.5 kg (5.7%) | 75 %   | 60  |
| Grain | Caraaroma                   | 0.2 kg (2.3%) | 78 %   | 400 |
| Grain | Special B Malt              | 0.1 kg (1.1%) | 65.2 % | 315 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 67 g   | 60 min | 4.3 %      |
| Boil    | Chinook               | 5 g    | 60 min | 13.9 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 22 g   | Danstar    |