

Rauchdoppelbock

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **13.9**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.75 kg (35%) | 79 % | 22 |
| Grain | Caramunich® typ I | 0.5 kg (10%) | 73 % | 80 |
| Grain | Słód Wędzony Steinbach | 0.75 kg (15%) | 80 % | 5 |
| Grain | Viking Malt Wędzony Czereśnią | 2 kg (40%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|-------------|
| Wyeast Munich Lager | Lager | Slant | 130 ml | Wyeast Labs |