

# Trippel bock

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- Gravity **23.1 BLG**
- ABV ---
- IBU **34**
- SRM **23.3**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2.3 kg (31.1%)	81 %	8
Grain	Strzegom Pilzneński	2.3 kg (31.1%)	80 %	4
Grain	Briess - Smoked Malt	1.7 kg (23%)	80.5 %	10
Grain	Biscuit Malt	0.4 kg (5.4%)	79 %	45
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.1%)	81 %	80
Grain	Caraaroma	0.2 kg (2.7%)	78 %	400
Grain	Caramel/Crystal Malt - 120L	0.2 kg (2.7%)	72 %	136

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	75 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %