

URBOCK

- Gravity **18.7 BLG**
- ABV **8.1 %**
- 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 |