

Wędzone niemczysko

- Gravity **21.3 BLG**
- ABV ---
- IBU **28**
- SRM **22.8**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	5 kg (46.5%)	81 %	6
Grain	Pilsner (2 Row) Ger	2.5 kg (23.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1.25 kg (11.6%)	79 %	22
Grain	Strzegom Monachijski typ I	1.25 kg (11.6%)	79 %	16
Grain	Carafa	0.15 kg (1.4%)	70 %	664
Grain	Weyermann - Melanoiden Malt	0.5 kg (4.7%)	81 %	53
Grain	Weyermann - Carafa II	0.1 kg (0.9%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	100 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Liquid	200 ml	White Labs