

# Rauch Doppelbock

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **14.7**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	5 kg (51.3%)	82 %	10
Grain	Wędzony bukiem Viking Malt	1 kg (10.3%)	82 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (15.4%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (15.4%)	79 %	10
Grain	Melanoidynowy Bestmalz	0.5 kg (5.1%)	75 %	70
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	10 %
Boil	Lublin (Lubelski)	20 g	35 min	4 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM31 Bawarska Dolina	Lager	Liquid	40 ml	Fermentum Mobile