

## 12# Holenderski Rauch-Doppelbock

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **34**
- SRM **24.2**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                          | Amount        | Yield  | EBC |
|-------|-------------------------------|---------------|--------|-----|
| Grain | Briess - Smoked Malt          | 3 kg (44.1%)  | 80.5 % | 10  |
| Grain | Strzegom Monachijski typ II   | 2 kg (29.4%)  | 79 %   | 22  |
| Grain | Weyermann - Light Munich Malt | 0.5 kg (7.4%) | 82 %   | 14  |
| Grain | Melanoiden Malt               | 0.5 kg (7.4%) | 80 %   | 39  |
| Grain | Strzegom Karmel 150           | 0.6 kg (8.8%) | 75 %   | 150 |
| Grain | Strzegom Karmel 600           | 0.2 kg (2.9%) | 68 %   | 601 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 125 ml | Fermentis  |