

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 |