

# Doppelrauchbock

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- Gravity **21.1 BLG**
- ABV ---
- IBU **21**
- SRM **12.3**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	10 kg (69%)	82 %	10
Grain	Strzegom Monachijski typ II	2.5 kg (17.2%)	79 %	22
Grain	Pilzneński	1 kg (6.9%)	81 %	4
Grain	Carahell	0.5 kg (3.4%)	77 %	26
Grain	Weyermann Caramunich 3	0.5 kg (3.4%)	76 %	150

## Hops

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