

DoppelRauchBock

- Gravity **22.5 BLG**
- ABV ---
- IBU **30**
- SRM **17.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Munich Malt | 5 kg (54.3%) | 78 % | 15 |
| Grain | Rauch Malt (Germany) | 2 kg (21.7%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 60L | 1 kg (10.9%) | 74 % | 118 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (13%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 8 % |