

# rauchdoppelbock

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU ---
- SRM **11.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony bukiem weyermann	4 kg (41.2%)	--- %	6
Grain	Strzegom Pilzneński	1 kg (10.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (20.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2.4 kg (24.7%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.1%)	73 %	120