

# Rauchdoppelbock

- Gravity **20.9 BLG**
- ABV ---
- IBU **34**
- SRM **19.2**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (21.4%)	81 %	4
Grain	Viking Malt wędzony drewnem czereśni	2 kg (28.6%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	13
Grain	BESTMALZ - Best Melanoidin	1 kg (14.3%)	75 %	71
Grain	Caramunich typ II	0.5 kg (7.1%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	85 min	10 %
Boil	Tradition	20 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Old German Altbier	Ale	Slant	500 ml	Gozdawa

## Notes

- Przed podgrzaniem do 72 + 3 L wrzątku

Wysładzanie około 19 L na 4 razy temp. 76-78°C  
*Dec 7, 2016, 2:57 PM*