

SMOKED DOPPELBOCK

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **14.3**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Wędzony bukiem	5 kg (73%)	82 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.6%)	80 %	20
Grain	Weyermann Caramunich 3	0.5 kg (7.3%)	76 %	150
Grain	Fawcett - Crystal	0.25 kg (3.6%)	70 %	160
Grain	Special B Malt	0.1 kg (1.5%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Slant	250 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	4 g	Boil	10 min
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