

# URBOCK

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **14.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	4 kg (45.5%)	81 %	6
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (22.7%)	79 %	22
Grain	Viking melanoidynowy	0.5 kg (5.7%)	75 %	60
Grain	Caraaroma	0.2 kg (2.3%)	78 %	400
Grain	Special B Malt	0.1 kg (1.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	67 g	60 min	4.3 %
Boil	Chinook	5 g	60 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar