#35 Rauch Doppelbock (Rime of the Ancient Mariner)

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **32**
- SRM **15.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **43.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg *(41.1%)*	79 %	16
Grain	Słód Wędzony Bestmalz	2 kg *(27.4%)*	80 %	5
Grain	Strzegom Wiedeński	1.5 kg *(20.5%)*	79 %	10
Grain	Weyermann - Melanoiden Malt	0.5 kg *(6.8%)*	81 %	53
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(4.1%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	50 g	60 min	4.5 %
Boil	Liberty	20 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP838 - Southern German Lager Yeast	Lager	Slant	400 ml	White Labs
Gęstwa po lagerze wiedeńskim.				

Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	1.5 g	Boil	10 min
Fining	Whirlfloc	0.75 g	Boil	10 min