

12# Holenderski Rauch-Doppelbock

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **34**
- SRM **24.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Smoked Malt	3 kg (44.1%)	80.5 %	10
Grain	Strzegom Monachijski typ II	2 kg (29.4%)	79 %	22
Grain	Weyermann - Light Munich Malt	0.5 kg (7.4%)	82 %	14
Grain	Melanoiden Malt	0.5 kg (7.4%)	80 %	39
Grain	Strzegom Karmel 150	0.6 kg (8.8%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	125 ml	Fermentis