

# Luke (RauchDoppelbock)

- Gravity **25.1 BLG**
- ABV ---
- IBU **29**
- SRM **15.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Wędzony	3 kg (48%)	76 %	6
Grain	Strzegom Wiedeński	1.5 kg (24%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (24%)	79 %	16
Grain	Caraamber	0.25 kg (4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	8.8 %
Boil	Saaz	30 g	20 min	2.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Munich Lager	Lager	Slant	150 ml	Wyeast