

# Rauch Doppelbock

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **24**
- SRM **15.6**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Cherry Briess	5 kg (51.3%)	80.5 %	15
Grain	Wędzony Brzoza Strzegom	1 kg (10.3%)	81 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (15.4%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (15.4%)	79 %	10
Grain	Melanoidynowy Bestmalz	0.5 kg (5.1%)	75 %	70
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	20 min	11 %
Boil	lunga	10 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Liquid	40 ml	Fermentum Mobile
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