

Rauchdoppelbock

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **13.9**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.75 kg (35%)	79 %	22
Grain	Caramunich® typ I	0.5 kg (10%)	73 %	80
Grain	Słód Wędzony Steinbach	0.75 kg (15%)	80 %	5
Grain	Viking Malt Wędzony Czereśnią	2 kg (40%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Munich Lager	Lager	Slant	130 ml	Wyeast Labs