Rauch Doppelbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **12.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	3.25 kg *(50%)*	78 %	18
Grain	Słód Wędzony Steinbach	2.8 kg *(43.1%)*	80 %	5
Grain	Strzegom Karmel 150	0.45 kg *(6.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	14.4 %
Boil	Tradition	30 g	60 min	6 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	200 ml	Wyeast Labs

Notes

- Woda kranowa 30.7L -> 3ml kwas mlekowy
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.