

125 Doppelbock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **10.3**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (31.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (18.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (25%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (18.8%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6.3%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 24 g | 60 min | 15.8 % |
| Boil | Hallertau | 25 g | 20 min | 5.4 % |
| Boil | Hallertau | 20 g | 1 min | 5.4 % |