

Doppelbock

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **35**
- SRM **13.7**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.7 kg (23.1%) | 80 % | 20 |
| Grain | Weyermann - Vienna Malt | 3.2 kg (43.5%) | 81 % | 8 |
| Grain | Słód Caramunich Typ II Weyermann | 0.45 kg (6.1%) | 73 % | 120 |
| Grain | Strzegom Monachijski typ II | 2 kg (27.2%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Whirlpool | Hallertau | 100 g | 15 min | 4.5 % |
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |