

# Doppelbock

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **17**
- SRM **29.6**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II   | 2 kg (33.3%)  | 79 %  | 22  |
| Grain | Strzegom Wiedeński            | 2 kg (33.3%)  | 79 %  | 10  |
| Grain | Weyermann Specjal W           | 0.5 kg (8.3%) | 68 %  | 300 |
| Grain | Strzegom Bursztynowy (cookie) | 1 kg (16.7%)  | 70 %  | 49  |
| Grain | Weyermann - Melanoiden Malt   | 0.5 kg (8.3%) | 81 %  | 53  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 25 g   | 60 min | 5.4 %      |