

## Doppelbock 2

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **24**
- SRM **23.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **61C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	4 kg (46.5%)	78 %	20
Grain	Wiener Malz Best	4 kg (46.5%)	80 %	8
Grain	Caramunich 2 Best	0.2 kg (2.3%)	73 %	120
Grain	Cara Amber	0.2 kg (2.3%)	75 %	70
Grain	Röstmalz Best	0.2 kg (2.3%)	--- %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7.3 %
Boil	Lublin (Lubelski)	20 g	60 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 - Bavarian Lager	Lager	Slant	600 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Biersol	5 g	Boil	10 min