

# Weizen Doppelbock

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **24**
- SRM **22.5**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	3 kg (53.6%)	82 %	18
Grain	Munich Malt	1.5 kg (26.8%)	80 %	18
Grain	Viking Pale Ale malt	0.5 kg (8.9%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.9%)	73 %	120
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.8%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	40 min	8.8 %