

# wena doppelbock

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **8.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **100C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (46.5%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	2 kg (23.3%)	80.5 %	9
Grain	BESTMALZ - Best Munich	2.3 kg (26.7%)	80.5 %	16
Grain	Weyermann - Caraamber	0.3 kg (3.5%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	30 g	15 min	4 %

## Notes

- - całość wsypujemy do 25 litrów wody o temp 50°C
- - podnosimy do 62°C i przetrzymujemy przez 30 minut
- - odbieramy 8 litrów - dekolt i gotujemy 20 minut  
(w moim wypadku 7 litrow, zacieram gesciej 1 do 2,5 zamiast 1 do 3)
- - zwracamy powoli dekolt do całości i uzyskujemy temp. 72°C w razie potrzeby podgrzewamy do tej temp. i przetrzymujemy 30 minut

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