

Doppelbock

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **26**
- SRM **27.6**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **99 C**, Time **10 min**
- Temp **68 C**, Time **10 min**
- Temp **99 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **99 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **10 min** at **99C**
- Keep mash **10 min** at **99C**
- Keep mash **10 min** at **99C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Monach	4.5 kg (75%)	79 %	15
Grain	Melanoiden Malt	0.9 kg (15%)	80 %	80
Grain	Caramunich® typ I	0.45 kg (7.5%)	73 %	80
Grain	Special B Malt	0.15 kg (2.5%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	18 g	35 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	300 ml	Wyeast