

Szwajcarski Doppelbock

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **25**
- SRM **9.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsnermalz EBC 3-5	1.2 kg (24%)	81 %	4
Grain	Münchner Malz Typ1, EBC 12-17	1.2 kg (24%)	80 %	16
Grain	Wienermalz, EBC 7-9	2.4 kg (48%)	79 %	8.5
Grain	Weyermann - Caraamber	0.2 kg (4%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	30 min	6.4 %
Boil	Tradition	30 g	10 min	6.4 %
Boil	Tettnanger 3.7	25 g	5 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	200 ml	Wyeast Labs

Notes

- (wg pako1 www.iwo.org)
Woda 17 L 54°C + wszystkie słoły
52°C - 5 min
64-61°C - 45 min
+ 3 L wrzątku i podgrzać do 73°C
73-70°C - 45 min
76°C przerwa 20 min na ułożenie złoża i filtracja
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