

125 Doppelbock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **10.3**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (31.3%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (18.8%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (25%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (18.8%)	79 %	16
Grain	Weyermann Caramunich 3	0.5 kg (6.3%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	24 g	60 min	15.8 %
Boil	Hallertau	25 g	20 min	5.4 %
Boil	Hallertau	20 g	1 min	5.4 %