

# Doppelbock

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **23**
- SRM **13.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	2 kg (20.9%)	80 %	4
Grain	Vienna Malt	3.5 kg (36.5%)	78 %	8
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (5.2%)	82 %	10
Grain	wędzony dębem	1 kg (10.4%)	80 %	10
Grain	wędzony bukiem	1.5 kg (15.6%)	80 %	10
Grain	Viking melanoidynowy	0.19 kg (2%)	75 %	60
Grain	Abbey Castle	0.5 kg (5.2%)	80 %	45
Grain	carabohemian	0.4 kg (4.2%)	77 %	190

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Hersbrucker	20 g	30 min	2.6 %
Aroma (end of boil)	Hersbrucker	20 g	15 min	2.6 %