

Doppelbock

- 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 % |