

Project 30 DoppelBock

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **59**
- SRM **29.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (37.9%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Viking melanoidynowy	1.5 kg (22.7%)	75 %	60
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299
Grain	Biscuit Malt	0.3 kg (4.5%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	50 min	10 %
Aroma (end of boil)	lunga	40 g	10 min	11 %
Aroma (end of boil)	lunga	10 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	36 g	Fermentis