

Bockbier Heaven und Hell

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **27**
- SRM **20.3**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	3 kg (37.5%)	78 %	20
Grain	Pilsner Malz Best	3 kg (37.5%)	81 %	3
Grain	Wiener Malz Best	1 kg (12.5%)	80 %	8
Grain	Caramunich II Best	0.2 kg (2.5%)	73 %	120
Grain	Melanoidin BESTMALZ	0.2 kg (2.5%)	75 %	71
Grain	Cara aroma (red)	0.2 kg (2.5%)	78 %	50
Grain	Cara Amber	0.2 kg (2.5%)	75 %	70
Grain	Chocolate Best	0.2 kg (2.5%)	75 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7.3 %
Boil	Lublin (Lubelski)	30 g	45 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 - Bavarian Lager	Lager	Slant	600 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Biersol	5 g	Boil	10 min