

# Doppelbock

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **35**
- SRM **13.7**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	1.7 kg (23.1%)	80 %	20
Grain	Weyermann - Vienna Malt	3.2 kg (43.5%)	81 %	8
Grain	Słód Caramunich Typ II Weyermann	0.45 kg (6.1%)	73 %	120
Grain	Strzegom Monachijski typ II	2 kg (27.2%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Hallertau	100 g	15 min	4.5 %
Boil	East Kent Goldings	50 g	60 min	5.1 %