

# Doppelbock

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **17**
- SRM **29.6**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (33.3%)	79 %	10
Grain	Weyermann Specjal W	0.5 kg (8.3%)	68 %	300
Grain	Strzegom Bursztynowy (cookie)	1 kg (16.7%)	70 %	49
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5.4 %