

# Doppelbock

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **26**
- SRM **24.3**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.2 kg (49.6%)	80 %	16
Grain	Vienna Malt	2 kg (31%)	78 %	8
Grain	Monachijski Ciemny Steinbach	0.5 kg (7.8%)	80 %	25
Grain	Weyermann Caramunich 3	0.25 kg (3.9%)	76 %	150
Grain	Special B Castle	0.25 kg (3.9%)	70 %	350
Grain	Briess - Extra Special Malt	0.25 kg (3.9%)	73 %	256

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis