

# Doppelbock

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **45**
- SRM **13.7**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (40.8%)	79 %	16
Grain	Pilzneński	3.5 kg (47.6%)	81 %	4
Grain	Special B Castle	0.35 kg (4.8%)	70 %	290
Grain	Pale Cookie	0.5 kg (6.8%)	72 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	250 ml	Fermentum Mobile