# Bockbier Heaven und Hell

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- 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 | Bierosol | 5 g | Boil | 10 min |