

Doppelbock

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **13.8**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- 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 | Golden Ale | 2 kg (27.2%) | 80 % | 14 |
| Grain | Pilzneński | 2 kg (27.2%) | 81 % | 4 |
| Grain | Weyermann Specjal W | 0.3 kg (4.1%) | 68 % | 300 |
| Grain | Weyermann - Dehusked Carafa II | 0.05 kg (0.7%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 35 g | 45 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 1 ml | Fermentis |