

# Doppelbock

---

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **23**
- SRM **13.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt   | 2 kg (20.9%)   | 80 %  | 4   |
| Grain | Vienna Malt                   | 3.5 kg (36.5%) | 78 %  | 8   |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (5.2%)  | 82 %  | 10  |
| Grain | wędzony dębem                 | 1 kg (10.4%)   | 80 %  | 10  |
| Grain | wędzony bukiem                | 1.5 kg (15.6%) | 80 %  | 10  |
| Grain | Viking melanoidynowy          | 0.19 kg (2%)   | 75 %  | 60  |
| Grain | Abbey Castle                  | 0.5 kg (5.2%)  | 80 %  | 45  |
| Grain | carabohemian                  | 0.4 kg (4.2%)  | 77 %  | 190 |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Marynka     | 25 g   | 60 min | 10 %       |
| Boil                | Hersbrucker | 20 g   | 30 min | 2.6 %      |
| Aroma (end of boil) | Hersbrucker | 20 g   | 15 min | 2.6 %      |