

Doppelbock

- 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 |