

Doppelbock

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **32**
- SRM **9.3**
- Style **Doppelbock**

Batch size

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

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **100C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (46.5%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (23.3%)	79 %	10
Grain	Strzegom Monachijski typ I	2.3 kg (26.7%)	79 %	16
Grain	Weyermann - Caraamber	0.3 kg (3.5%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Hersbrucker	30 g	20 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	5 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	70 min

Notes

- Zacieranie
 - całość wsypujemy do 25 litrów wody o temp 50°C
 - podnosimy do 62°C i przetrzymujemy przez 30 minut
 - odbieramy 8 litrów - dekokt i gotujemy 20 minut
 - zwracamy powoli dekokt do całości i uzyskujemy temp. 72°C w razie potrzeby podgrzewamy do tej temp. i przetrzymujemy 30 minut
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