

9A. Doppelbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **15.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.5 kg (65.2%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (29%)	79 %	16
Grain	Viking melanoidynowy	0.3 kg (4.3%)	75 %	60
Grain	Carafa II	0.1 kg (1.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	18 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Iutra	Ale	Slant	200 ml	---