

dopbock

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **23**
- SRM **17.9**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Melanoiden Malt | 1 kg (9.5%) | 81 % | 53 |
| Grain | Cara Gold Castlemalting | 0.5 kg (4.8%) | 78 % | 120 |
| Grain | Special w | 0.3 kg (2.9%) | 70 % | 300 |
| Grain | Weyermann - Vienna Malt | 2 kg (19.1%) | 81 % | 8 |
| Grain | Monachijski | 4.39 kg (41.8%) | 80 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (2.9%) | 80 % | 6 |
| Grain | Viking Pilsner malt | 2 kg (19.1%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 45 min | 10 % |
| Aroma (end of boil) | Hallertauer Mittelfrüh DE | 20 g | 25 min | 4 % |
| Aroma (end of boil) | Hallertauer Mittelfrüh DE | 15 g | 10 min | 4 % |