

# Doppelbock

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **13.8**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- 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	Golden Ale	2 kg (27.2%)	80 %	14
Grain	Pilzneński	2 kg (27.2%)	81 %	4
Grain	Weyermann Specjal W	0.3 kg (4.1%)	68 %	300
Grain	Weyermann - Dehusked Carafa II	0.05 kg (0.7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	45 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1 ml	Fermentis