

Doppelbock

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **17**
- SRM **29.6**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (33.3%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (33.3%) | 79 % | 10 |
| Grain | Weyermann Specjal W | 0.5 kg (8.3%) | 68 % | 300 |
| Grain | Strzegom Bursztynowy (cookie) | 1 kg (16.7%) | 70 % | 49 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8.3%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 60 min | 5.4 % |