

Doppelbock

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **26**
- SRM **24.3**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Monachijski | 3.2 kg (49.6%) | 80 % | 16 |
| Grain | Vienna Malt | 2 kg (31%) | 78 % | 8 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (7.8%) | 80 % | 25 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.9%) | 76 % | 150 |
| Grain | Special B Castle | 0.25 kg (3.9%) | 70 % | 350 |
| Grain | Briess - Extra Special Malt | 0.25 kg (3.9%) | 73 % | 256 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis |