

## Doppelbock 2 - Rumbock

---

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **39**
- SRM **27.4**
- Style **Doppelbock**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.1 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	5 kg (57.3%)	81 %	3
Grain	Münchner Malz Best	2 kg (22.9%)	78 %	20
Grain	Melanoidin BESTMALZ	0.5 kg (5.7%)	75 %	71
Grain	Caramunich 2 Best	0.3 kg (3.4%)	73 %	120
Grain	Cara Amber	0.4 kg (4.6%)	75 %	70
Grain	Red X	0.3 kg (3.4%)	--- %	30
Sugar	Muscovado	0.2 kg (2.3%)	--- %	100
Liquid Extract	Sinamar	0.03 kg (0.3%)	--- %	8000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	60 min	5 %
Boil	East Kent Goldings	20 g	60 min	6.3 %
Boil	Tradition	20 g	60 min	5.7 %
Boil	East Kent Goldings	20 g	30 min	6.3 %

Boil	Fuggles	20 g	15 min	2.4 %
------	---------	------	--------	-------

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 - Bavarian Lager	Lager	Slant	300 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	2.5 g	Boil	10 min

### Notes

- Platki debowe 50g rum na 3 miesiace  
Rumbock  
Sep 12, 2021, 8:14 PM