

# Doppelbock Heaven und Hell 5

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **28**
- SRM **23.4**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	4 kg (50%)	78 %	20
Grain	Wiener Malz Best	2 kg (25%)	80 %	8
Grain	Pilsner Malz Best	1 kg (12.5%)	81 %	3
Grain	Melanoidin BESTMALZ	0.8 kg (10%)	75 %	71
Grain	Carafa II Best	0.2 kg (2.5%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7.3 %
Boil	Lublin (Lubelski)	10 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 - Bavarian Lager	Lager	Slant	600 ml	Wyeast Labs

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Biersol	5 g	Boil	10 min