

Doppelbock - Rumbock2

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **39**
- SRM **32.5**
- 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 **24.5 liter(s)**
- Total mash volume **32.8 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 **24.5 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 **6.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|------|
| Grain | Pilsner Malz Best | 6 kg (70.2%) | 81 % | 3 |
| Grain | Münchner Malz Best | 1.1 kg (12.9%) | 78 % | 20 |
| Grain | Melanoidin BESTMALZ | 0.3 kg (3.5%) | 75 % | 71 |
| Grain | Caramunich 2 Best | 0.3 kg (3.5%) | 73 % | 120 |
| Grain | Cara Amber | 0.3 kg (3.5%) | 75 % | 70 |
| Grain | Red X | 0.3 kg (3.5%) | --- % | 30 |
| Sugar | Muscovado | 0.2 kg (2.3%) | --- % | 100 |
| Liquid Extract | Sinamar | 0.05 kg (0.6%) | --- % | 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 |