

Szwajcarski Doppelbock

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **25**
- SRM **9.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Pilsnermalz EBC 3-5 | 1.2 kg (24%) | 81 % | 4 |
| Grain | Münchner Malz Typ1, EBC 12-17 | 1.2 kg (24%) | 80 % | 16 |
| Grain | Wienermalz, EBC 7-9 | 2.4 kg (48%) | 79 % | 8.5 |
| Grain | Weyermann - Caraamber | 0.2 kg (4%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Tradition | 20 g | 30 min | 6.4 % |
| Boil | Tradition | 30 g | 10 min | 6.4 % |
| Boil | Tettnanger 3.7 | 25 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 200 ml | Wyeast Labs |

Notes

- (wg pako1 www.iwo.org)
Woda 17 L 54°C + wszystkie słydy
52°C - 5 min
64-61°C - 45 min
+ 3 L wrzątku i podgrzać do 73°C
73-70°C - 45 min
76°C przerwa 20 min na ułożenie złoża i filtracja
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