

# dopbock

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **23**
- SRM **17.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Melanoiden Malt	1 kg (9.5%)	81 %	53
Grain	Cara Gold Castlemalting	0.5 kg (4.8%)	78 %	120
Grain	Special w	0.3 kg (2.9%)	70 %	300
Grain	Weyermann - Vienna Malt	2 kg (19.1%)	81 %	8
Grain	Monachijski	4.39 kg (41.8%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.3 kg (2.9%)	80 %	6
Grain	Viking Pilsner malt	2 kg (19.1%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %
Aroma (end of boil)	Hallertauer Mittelfrüh DE	20 g	25 min	4 %
Aroma (end of boil)	Hallertauer Mittelfrüh DE	15 g	10 min	4 %