

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 %
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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