

# Eisbock

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **33**
- SRM **44.5**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **75 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Pilsner Malz Best          | 2 kg (23.5%)  | 81 %  | 3    |
| Grain | Wiener Malz Best           | 2 kg (23.5%)  | 80 %  | 8    |
| Grain | Münchner Malz Best         | 2 kg (23.5%)  | 78 %  | 20   |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (5.9%) | 75 %  | 71   |
| Grain | Cara aroma (red)           | 0.5 kg (5.9%) | 78 %  | 50   |
| Grain | Caraamber                  | 0.5 kg (5.9%) | 75 %  | 70   |
| Grain | Caramunich II Best         | 0.5 kg (5.9%) | 73 %  | 120  |
| Grain | Carafa II Best             | 0.5 kg (5.9%) | 65 %  | 1100 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.7 %      |
| Boil    | East Kent Goldings | 40 g   | 20 min | 5.7 %      |

## Yeasts

| <b>Name</b>                  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast 2206 - Bavarian Lager | Lager       | Slant       | 600 ml        | Wyeast Labs       |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Biersol     | 5 g           | Boil           | 10 min      |