

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

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast 2206 - Bavarian Lager | Lager | Slant | 600 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Biersol | 5 g | Boil | 10 min |