

# dopbock

- 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 %        |