

## Project 30 DoppelBock

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **59**
- SRM **29.4**
- Style **Doppelbock**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.5 kg (37.9%) | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 1 kg (15.2%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I  | 1 kg (15.2%)   | 79 %  | 16  |
| Grain | Viking melanoidynowy        | 1.5 kg (22.7%) | 75 %  | 60  |
| Grain | Strzegom Karmel 300         | 0.3 kg (4.5%)  | 70 %  | 299 |
| Grain | Biscuit Malt                | 0.3 kg (4.5%)  | 79 %  | 45  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 10 %       |
| Boil                | Marynka | 20 g   | 50 min | 10 %       |
| Aroma (end of boil) | lunga   | 40 g   | 10 min | 11 %       |
| Aroma (end of boil) | lunga   | 10 g   | 0 min  | 11 %       |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 36 g   | Fermentis  |