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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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

Extras

Type	Name	Amount	Use for	Time
Fining	Bierosol	5 g	Boil	10 min