

# #105 Landkrabben 2

Doppelbock (5 C)

**Type:** All Grain  
**Batch Size:** 21,00 l  
**Boil Size:** 25,92 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 22,92 l  
**Final Bottling Vol:** 20,50 l  
**Fermentation:** Lager, Single Stage

**Date:** 04 Sep 2016  
**Brewer:** Thomas Nørgaard  
**Asst Brewer:** Philip Hulgaard  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 87,0 %  
**Taste Rating:** 38,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
3,75 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	1	48,7 %
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	32,5 %
0,45 kg	Extra Special (Briess) (256,1 EBC)	Grain	3	5,8 %
0,20 kg	Cara Bohemian (190,0 EBC)	Grain	4	2,6 %
0,20 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	5	2,6 %
0,20 kg	Peat Smoked Malt (5,5 EBC)	Grain	6	2,6 %
0,20 kg	Wheat Malt, Dark (17,7 EBC)	Grain	7	2,6 %
0,20 kg	Belgian Candi Sugar Syrup Dark 73% (250,0...	Extract	8	2,6 %
6,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	9	7,8 IBUs
110,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	10	10,1 IBUs
1,0 pkg	German Bock Lager (White Labs #WLP833) [...]	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,091 SG  
**Est Final Gravity:** 1,025 SG  
**Estimated Alcohol by Vol:** 8,7 %  
**Bitterness:** 17,9 IBUs  
**Est Color:** 51,4 EBC

**Measured Original Gravity:** 1,084 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 9,3 %  
**Calories:** 810,8 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 9,50 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,33  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 7,70 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 24,93 l of water at 53,2 C	50,0 C	35 min
Saccharification	Decoct 10,60 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 9,50 l water at 75,6 C

**Mash Notes:** Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg

C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

### Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Lager, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54  
PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 15,6 C

### Notes

Created with [BeerSmith](#)