

# #129 Nytårs Doppel Bock

Doppelbock (5 C)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 22,83 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 l  
**Final Bottling Vol:** 18,80 l  
**Fermentation:** Ale, Single Stage

**Date:** 31 Dec 2018  
**Brewer:** Thomas Nylander  
 Nørgaard  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	1	52,6 %
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	37,6 %
0,30 kg	Cara Bohemian (190,0 EBC)	Grain	3	4,5 %
0,20 kg	Extra Special (Briess) (256,1 EBC)	Grain	4	3,0 %
0,10 kg	Peat Smoked Malt (5,5 EBC)	Grain	5	1,5 %
0,05 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	6	0,8 %
10,00 g	Target [12,17 %] - Boil 60,0 min	Hop	7	11,6 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
50,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	9	12,4 IBUs
1,0 pkg	Bavarian Lager (Mangrove Jack's #M76)	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,080 SG  
**Est Final Gravity:** 1,022 SG  
**Estimated Alcohol by Vol:** 7,8 %  
**Bitterness:** 24,0 IBUs  
**Est Color:** 40,8 EBC

**Measured Original Gravity:** 1,072 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 8,2 %  
**Calories:** 682,4 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body  
**Sparge Water:** 12,15 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,45  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6,65 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 18,54 l of water at 53,8 C	50,0 C	30 min
Saccharification	Heat to 68,9 C over 15 min	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 12,15 l water at 75,6 C

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

### Carbonation and Storage

**Carbonation Type:** Keg

**Pressure/Weight:** 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 12,54  
PSI

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

### Notes

Brewster program 6

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