

Doppelbock 2 #41

Doppelbock

Type: All Grain

Batch Size (fermenter): 25,00 l

Boil Size: 29,71 l

Boil Time: 80 min

End of Boil Volume 27,04 l

Final Bottling Volume: 24,50 l

Fermentation: Lager, Single Stage

Taste Notes:

Date: 10-11-2012

Brewer: Thomas Nørgaard

Asst Brewer:

Equipment: Brouwland gryde

Brewhouse Efficiency: 83,00 %

Est Mash Efficiency 86,5 %

Taste Rating(out of 50): 30,0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
4,50 kg	DMG München (15,0 EBC)	Grain	1	51,6 %
2,50 kg	DMG Pilsner Malt (3,2 EBC)	Grain	2	28,7 %
0,75 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	8,6 %
0,25 kg	Caramunich Malt (110,3 EBC)	Grain	4	2,9 %
0,20 kg	Barley, Flaked (3,3 EBC)	Grain	5	2,3 %
0,20 kg	Wheat Malt, Bel (3,9 EBC)	Grain	6	2,3 %
0,05 kg	DMG Mørk Karamel (700,0 EBC)	Grain	7	0,6 %
0,27 kg	Dansukker Stor Brun Kandis (5,9 EBC)	Sugar	8	3,2 %
20,00 g	H. Brewers Gold [6,00 %] - Boil 60,0 min	Hop	9	8,6 IBUs
82,10 g	Saaz [3,10 %] - Boil 10,0 min	Hop	10	6,6 IBUs
30,00 g	Saaz [4,20 %] - Boil 10,0 min	Hop	11	3,6 IBUs
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	12	-
1,32 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-

Beer Profile

Est Original Gravity: 1,084 SG

Est Final Gravity: 1,022 SG

Estimated Alcohol by Vol: 8,2 %

Bitterness: 18,8 IBUs

Est Color: 35,8 EBC

Measured Original Gravity: 1,079 SG

Measured Final Gravity: 1,032 SG

Actual Alcohol by Vol: 6,2 %

Calories: 783,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out

Sparge Water: 16,13 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,72 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,30

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,04 l of water at 75,4 C	68,9 C	45 min

Sparge Step: Fly sparge with 16,13 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

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: 60,00 days
Storage Temperature: 15,0 C

Notes

Created with [BeerSmith](#)