

#54 Doppelbock 4

Doppelbock

Type: All Grain

Date: 25-08-2013

Batch Size (fermenter): 20,00 l

Brewer: Thomas Nørgaard

Boil Size: 23,30 l

Asst Brewer:

Boil Time: 60 min

Equipment: Brouwland gryde

End of Boil Volume: 20,80 l

Brewhouse Efficiency: 83,00 %

Final Bottling Volume: 20,00 l

Est Mash Efficiency: 83,0 %

Fermentation: Lager, Single Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
3,50 kg	DMG München (15,0 EBC)	Grain	1	41,7 %
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	29,8 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	11,9 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	4	6,0 %
0,20 kg	Cara Bohemian (190,0 EBC)	Grain	5	2,4 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	6	2,4 %
0,20 kg	Caramunich Malt (110,3 EBC)	Grain	7	2,4 %
0,20 kg	Wheat, Torrified (3,3 EBC)	Grain	8	2,4 %
0,10 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	9	1,2 %
10,00 g	Brewers Gold [5,90 %] - Boil 60,0 min	Hop	10	5,3 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	11	-
80,00 g	Zladek [8,00 %] - Boil 5,0 min	Hop	12	11,5 IBUs
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-

Beer Profile

Est Original Gravity: 1,102 SG

Measured Original Gravity: 1,046 SG

Est Final Gravity: 1,029 SG

Measured Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 9,7 %

Actual Alcohol by Vol: 4,7 %

Bitterness: 16,9 IBUs

Calories: 427,1 kcal/l

Est Color: 45,2 EBC

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge

Total Grain Weight: 8,40 kg

Sparge Water: 9,81 l

Grain Temperature: 25,0 C

Sparge Temperature: 75,6 C

Tun Temperature: 70,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,00

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,91 l of water at 74,7 C	68,9 C	45 min

Sparge Step: Batch sparge with 2 steps (Drain mash tun, , 12,65l) of 75,6 C water

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: 30,00 days

Storage Temperature: 15,0 C

Notes

Created with [BeerSmith](#)