

#71 Doppelbock 5

Doppelbock (5 C)

Type: All Grain
Batch Size: 25,00 l
Boil Size: 30,04 l
Boil Time: 90 min
End of Boil Vol: 27,04 l
Final Bottling Vol: 24,50 l
Fermentation: Lager, Single Stage

Date: 02 Nov 2014
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 86,5 %
Taste Rating: 38,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
4,50 kg	DMG München (15,0 EBC)	Grain	1	51,7 %
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	28,7 %
0,75 kg	Carared (39,4 EBC)	Grain	3	8,6 %
0,25 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	4	2,9 %
0,25 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	5	2,9 %
0,20 kg	Wheat, Torrified (3,3 EBC)	Grain	6	2,3 %
0,25 kg	Belgian Candi Sugar Rocks (450,0 EBC)	Sugar	7	2,9 %
18,00 g	Marynka [8,06 %] - Boil 60,0 min	Hop	8	10,4 IBUs
28,00 g	Marynka [8,06 %] - Boil 10,0 min	Hop	9	5,9 IBUs
24,00 g	Saaz [4,20 %] - Boil 10,0 min	Hop	10	2,9 IBUs
10,00 g	Zladek [8,00 %] - Boil 10,0 min	Hop	11	2,3 IBUs
1,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,085 SG
Est Final Gravity: 1,027 SG
Estimated Alcohol by Vol: 7,7 %
Bitterness: 21,4 IBUs
Est Color: 37,6 EBC

Measured Original Gravity: 1,070 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 7,4 %
Calories: 667,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 16,73 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,70 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22,77 l of water at 75,5 C	68,9 C	45 min

Sparge: Batch sparge with 2 steps (1,21l, 15,52l) 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: 15,6 C

Notes

Hveden er Kamut-hvede

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