

Doppelbock

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Category: 5 - Bock
Subcategory: C - Doppelbock



Kettle Volume: 13.71 gal (S.G.: 1.068)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.085)

Efficiency: 85.0%
Attenuation: 75.0%
Evap/Hour: 1.5 gal

Ingredients:

12.0 lb Pilsen Malt
10.0 lb Munich Malt
8.0 lb Bohemian Pilsner Malt
2.0 lb Carafa Special® TYPE II
3.0 tbsp 5.2 pH Stabilizer - added during mash
1.5 oz Hallertau Tradition (6.0%) - added during boil, boiled 60.0 min
0.5 oz Hallertau Tradition (6.0%) - added during boil, boiled 30.0 min
1.0 tsp Irish Moss - added during boil, boiled 10.0 min
4.0 ea White Labs WLP833 German Bock Lager Yeast

Style:

Recipe	Guideline
Original Gravity: 1.085	1.072 - 1.112
Terminal Gravity: 1.021	1.016 - 1.024
Color: 26.57 °SRM	6.0 - 25.0
Alcohol: 8.47%	7.0% - 10.0%
Bitterness: 19.0	16.0 - 26.0



Analysis:

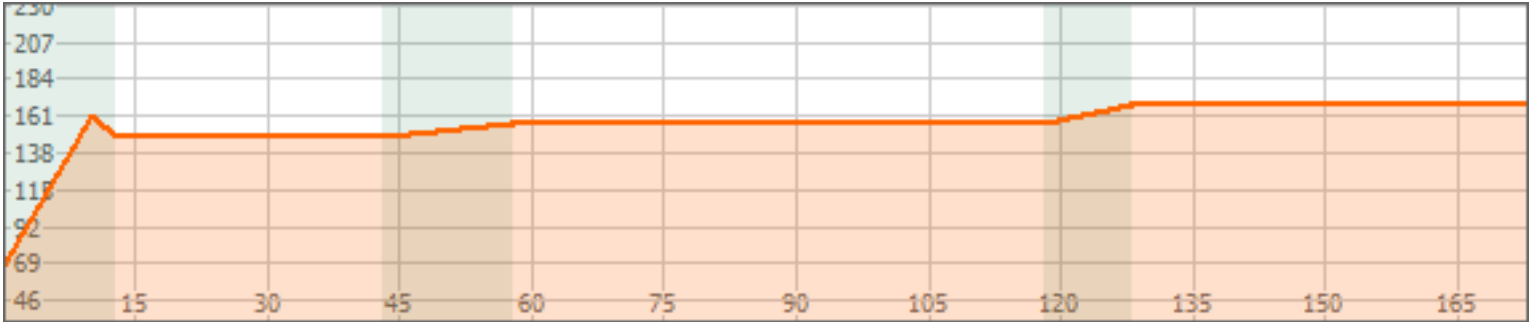
	Apparent	Real	Weight	Calories
Original Extract:	20.49 °P	20.49 °P	Alcohol: 23.85 g	164.59 kcal
Attenuation:	75.0%	59.4%	Carbs: 29.81 g	113.28 kcal
Terminal Extract:	5.4 °P	8.33 °P	Protein: 2.09 g	8.35 kcal
% Alcohol:	8.47% ABV	6.58% ABW		Total: 286.22 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:12:59 Dough-In
Liquor: 10.0 gal
Strike: 162.28 °F
Target: 150.0 °F
00:42:59 Rest #1
Rest: 30.0 min
Final: 150.0 °F
00:57:59 Raise to step #2
Heat: 15.0 min
Target: 158.0 °F

01:57:59 Rest #2
Rest: 60.0 min
Final: 158.0 °F
02:07:59 Mash-Out
Heat: 10.0 min
Target: 170.0 °F
02:52:59 Sparge
Untitled Sparge
Volume: 6.91 gal
Temperature: 168.0 °F
Duration: 45.0 min
Total Runoff: 13.49 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
Priming Agent Rate: 4.02 g/L
Priming Agent Mass: 274.27 g
Volumes CO2: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
Pressure: 14.89 PSI
Volumes CO2: 2.5