

# Doppelbock

Doppelbock (9 A)

**Type:** All Grain  
**Batch Size:** 5.40 gal  
**Boil Size:** 6.95 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 6.41 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Lager, Two Stage

**Date:** 02 Oct 2018  
**Brewer:** DS Homebrew  
**Asst Brewer:**  
**Equipment:** MB 48-bottle  
Pot and 10G Cooler  
[60%EFF] ( 5 Gal) - All Grain  
**Efficiency:** 60.00 %  
**Est Mash Efficiency:** 68.3



%

**Taste Rating:** 30.0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	48.8 %
5 lbs	Munich 10L (Briess) (10.0 SRM)	Grain	2	24.4 %
5 lbs	Vienna Malt (Briess) (3.5 SRM)	Grain	3	24.4 %
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	4	2.4 %
1.50 oz	Hallertau [4.80 %] - Boil 60.0 min	Hop	5	18.1 IBUs
3.0 pkg	SafLager German Lager (DCL/Fermentis ...	Yeast	6	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.082 SG  
**Est Final Gravity:** 1.017 SG  
**Estimated Alcohol by Vol:** 8.6 %  
**Bitterness:** 18.1 IBUs  
**Est Color:** 19.6 SRM

**Measured Original Gravity:**  
1.072 SG  
**Measured Final Gravity:** 1.010  
SG  
**Actual Alcohol by Vol:** 8.2 %  
**Calories:** 242.2 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light  
Body  
**Sparge Water:** -0.85 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:**  
FALSE  
**Est Mash PH:** 5.60  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 20 lbs 8.0  
oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

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Name	Description	Step Temperature	Step Time
Mash In	Add 25.62 qt of water at 159.1 F	148.0 F	75 min
Mash Out	Add 16.40 qt of water at 203.8 F	168.0 F	10 min

**Sparge:** Fly sparge with -0.85 gal water at 168.0 F

**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:** 45.0 F

**Fermentation:** Lager, Two Stage

**Fermenter:**

**Storage Temperature:** 60.0 F

**Volumes of CO2:** 2.3

**Carbonation Est:** Keg with 12.54 PSI

**Carbonation (from Meas Vol):**

Keg with 12.54 PSI

**Age for:** 30.00 days

Notes

Created with *BeerSmith*