

# B091: Halvanden Bock

Doppelbock (5 C)

**Type:** All Grain  
**Batch Size:** 76,00 l  
**Boil Size:** 90,49 l  
**Boil Time:** 100 min  
**End of Boil Vol:** 82,16 l  
**Final Bottling Vol:** 72,00 l  
**Fermentation:** Lager

**Date:** 01 Mar 2014  
**Brewer:** Erik Borg  
**Asst Brewer:** Annette, Irene og Henning  
**Equipment:** Eriks ny udstyr 72 l  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 83,2 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
23,40 kg	Munich (M15) (15,0 EBC)	Grain	1	77,0 %
4,00 kg	Caramunich 1 (Weyermann) (90,0 EBC)	Grain	2	13,2 %
3,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	3	9,9 %
220,0 g	Hallertauer Mittelfruh [4,90 %] - Boil 60,0 min	Hop	4	22,3 IBUs
90,0 g	Hallertauer Mittelfruh [4,10 %] - Boil 30,0 min	Hop	5	5,9 IBUs
22,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
16,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
8,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
3,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70, 66g) [50 ml]	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,101 SG  
**Est Final Gravity:** 1,026 SG  
**Estimated Alcohol by Vol:** 9,9 %  
**Bitterness:** 28,2 IBUs  
**Est Color:** 36,1 EBC

**Measured Original Gravity:** 1,077 SG  
**Measured Final Gravity:** 1,039 SG  
**Actual Alcohol by Vol:** 5,0 %  
**Calories:** 772,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 35,82 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 30,40 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 85,12 l of water at 74,2 C	68,0 C	75 min
Mash Out	Heat to 77,0 C over 20 min	77,0 C	10 min

**Sparge:** Fly sparge with 35,82 l water at 78,0 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:** 0,86 bar  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Lager

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 0,86 bar  
**Age for:** 60,00 days  
**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget

Created with BeerSmith