

# 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:

### Prepare for Brewing

- Create a yeast starter with 5,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 120,94 l

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU
23,40 kg	Munich (M15) (15,0 EBC)	Grain	1	77,0 %
4,00 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	2	13,2 %
3,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	3	9,9 %

#### 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

- Fly sparge with 35,82 l water at 78,0 C
- Add water to achieve boil volume of 90,49 l
- Estimated pre-boil gravity is 1,088 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 82,16 l and Est Post Boil Gravity: 1,101 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 76,00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70, 66g) [50 ml]	Yeast	9	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,101 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 76,00 l)
- Add water if needed to achieve final volume of 76,00 l

### Fermentation

- 01 Mar 2014 - Primary Fermentation (14,00 days at 10,0 C ending at 10,0 C)
- 15 Mar 2014 - Secondary Fermentation (3,00 days at 10,0 C ending at 18,0 C)
- 18 Mar 2014 - Tertiary Fermentation (11,00 days at 18,0 C ending at 3,0 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,026 SG)
- Date Bottled/Kegged: 29 Mar 2014 - Carbonation: Keg with 0,86 bar

- Age beer for 60,00 days at 3,0 C
- 28 May 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget

