

B122: Bock-Bock

Doppelbock (5 C)

Type: All Grain
Batch Size: 100,00 l
Boil Size: 126,71 l
Boil Time: 100 min
End of Boil Vol: 105,04 l
Final Bottling Vol: 92,00 l
Fermentation: Lager

Date: 28 Dec 2015
Brewer: Erik Borg
Asst Brewer: Annette, Irene og Henning
Equipment: Eriks ny udstyr 108 l
Efficiency: 80,00 %
Est Mash Efficiency: 80,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
20,50 kg	Munich Malt (Castle Malting) (24,0 EBC)	Grain	1	61,9 %
6,30 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	2	19,0 %
6,30 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	3	19,0 %
115,0 g	Hallertauer, Northern Brewer [9,20 %] - Boil 60,0 min	Hop	4	21,1 IBUs
160,0 g	Hallertauer Hersbrucker [1,60 %] - Boil 30,0 min	Hop	5	3,9 IBUs
5,00 g	Eurogel (Boil 10,0 mins)	Fining	6	-
18,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
190,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,081 SG
Est Final Gravity: 1,021 SG
Estimated Alcohol by Vol: 8,0 %
Bitterness: 25,0 IBUs
Est Color: 40,2 EBC

Measured Original Gravity: 1,073 SG
Measured Final Gravity: 1,026 SG
Actual Alcohol by Vol: 6,2 %
Calories: 714,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 73,79 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 33,10 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 86,06 l of water at 73,5 C	67,0 C	75 min
Mash Out	Heat to 77,0 C over 20 min	77,0 C	10 min

Sparge: Fly sparge with 73,79 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: 1,11 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager

Volumes of CO2: 2,6
Carbonation Used: Keg with 1,11 bar
Age for: 60,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget
 Skal mæskes ved lidt lavere temperatur næste gang

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