

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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 159,85 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 73,79 l water at 78,0 C
- Add water to achieve boil volume of 126,71 l
- Estimated pre-boil gravity is 1,065 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 105,04 l and Est Post Boil Gravity: 1,081 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 100,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
190,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1,081 SG)
- Measure Actual Batch Volume _____ (Target: 100,00 l)
- Add water if needed to achieve final volume of 100,00 l

Fermentation

- 28 Dec 2015 - Primary Fermentation (21,00 days at 10,0 C ending at 10,0 C)
- 18 Jan 2016 - Secondary Fermentation (3,00 days at 10,0 C ending at 18,0 C)
- 21 Jan 2016 - Tertiary Fermentation (11,00 days at 18,0 C ending at 3,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,021 SG)

- Date Bottled/Kegged: 01 Feb 2016 - Carbonation: Keg with 1,11 bar
- Age beer for 60,00 days at 3,0 C
- 01 Apr 2016 - Drink and enjoy!

Notes

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