

178 US Doppelbock

Doppelbock (3 C)

Type: All Grain
Batch Size: 38,00 L
Boil Size: 45,88 L
Boil Time: 90 min
End of Boil Vol: 40,63 L
Final Bottling Vol: 36,00 L
Fermentation: Ale, Two Stage

Date: 28 Jul 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L
 CHILLING
Efficiency: 65,00 %
Est Mash Efficiency: 66,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,50 kg	Pilsner (4,5 EBC)	Grain	2	39,0 %	3,59 L
4,50 kg	Vienna (8,0 EBC)	Grain	3	31,9 %	2,93 L
3,50 kg	Munich Malt (14,0 EBC)	Grain	4	24,8 %	2,28 L
0,30 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	2,1 %	0,20 L
0,30 kg	Chateau Crystal (150,0 EBC)	Grain	6	2,1 %	0,20 L
30,00 g	Chinook [9,10 %] - Boil 60,0 min	Hop	7	16,0 IBUs	-
30,00 g	Chinook [9,10 %] - Boil 25,0 min	Hop	8	11,8 IBUs	-
20,00 g	Chinook [9,10 %] - Boil 10,0 min	Hop	9	4,9 IBUs	-
20,00 g	Chinook [9,10 %] - Boil 5,0 min	Hop	10	3,5 IBUs	-
10,00 g	Sabro [14,20 %] - Boil 5,0 min	Hop	11	2,7 IBUs	-
20,00 g	Sabro [14,20 %] - Boil 2,0 min	Hop	12	4,2 IBUs	-
2,0 pkg	Diamond Lager (Lallemand #-) [50,28 ml]	Yeast	13	-	-
2,0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23...	Yeast	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,074 SG
Est Final Gravity: 1,019 SG
Estimated Alcohol by Vol: 7,3 %
Bitterness: 43,2 IBUs
Est Color: 41,2 EBC

Measured Original Gravity: 1,074 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 7,7 %
Calories: 710,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 15,00 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,59
Measured Mash PH: 0,00

Total Grain Weight: 14,10 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,00 L of water at 72,3 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 15,00 L water at 75,6 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: Bottle
Pressure/Weight: 192,68 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 192,68 g
 Table Sugar

Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Carbonation (from Meas Vol): Bottle
with 190,00 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand

Chinook 2021 9,1% 500g bedst før 11/2025

en karakteristisk smag af fyrmål, harpiks og frisk grapefrugt, med en dejlig krydret aroma

Sabro 2022 US humle pellets, alpha 14,2% 69,-

Giver en kompleks frugtaroma af mandarin, citrus, kokos, tropisk frugt noter af cedertræ, mynte och fløde.

Aroma: kokus, mandarin, citrus, tropisk frukt, stenfrukt

Ca. 40L fordelt i to kegmenter uden trykkit sat i gærskab sat til 12 grader luft

Gær tilsat 29/7 morgen

2 x S-189 og 30g træspåner med 2 dl Whisky i den ene kegmenter

2 x Diamond lager i den anden

25/8:

S-189 med eg:

FG 1016

Guld kapsel

5g sukker/L

1 x 9L fad

19 x 0,5L flaske

Diamond lager uden eg:

FG 1016

Hvid kapsel

5g sukker/L

1 x 9L fad

16 x 0,5L flaske

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