

# Påske Bock

Doppelbock (3 C)

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,99 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Lager, Two Stage

**Date:** 20 Jan 2018  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** MortenBryg Bulldog  
 2200W  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,3 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	Pale Ale Malt (8,0 EBC)	Grain	1	41,2 %
3,50 kg	Vienna Malt (Weyermann) (10,0 EBC)	Grain	2	41,2 %
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	11,8 %
0,50 kg	Special B Malt (300,0 EBC)	Grain	4	5,9 %
23,00 g	Brewer's Gold, Germany [6,20 %] - Boil 60,0 min	Hop	5	12,0 IBUs
36,00 g	Northern Brewer [7,60 %] - Boil 15,0 min	Hop	6	11,5 IBUs
38,00 g	Northern Brewer [7,60 %] - Boil 5,0 min	Hop	7	4,9 IBUs
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	8	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,081 SG  
**Est Final Gravity:** 1,025 SG  
**Estimated Alcohol by Vol:** 7,5 %  
**Bitterness:** 28,4 IBUs  
**Est Color:** 37,2 EBC

**Measured Original Gravity:** 1,068 SG  
**Measured Final Gravity:** 1,018 SG  
**Actual Alcohol by Vol:** 6,6 %  
**Calories:** 652,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
 Coobra CB25  
**Sparge Water:** 12,00 l  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,46  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 8,50 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25,50 l of water at 74,9 C	69,0 C	60 min
Mash Out	Add 0,00 l of water and heat to 75,6 C over 2 min	75,6 C	10 min

**Sparge:** Fly sparge with 12,00 l water at 80,0 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:** Bottle  
**Pressure/Weight:** 117,75 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Lager, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 117,75 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 109,72 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

## Notes

Gær White Laps vådgær WLP833 German Bock Lager

Attenuation: 70-76%

Flocculation: Medium

Fermentation temperature: 9°-13°C (48°-55°F)

Vi kommer til at underpitche helt vildt. Vi kommer op på ca. 150 - 200 milliader celler ifølge gær bogen. Vi skal bruge 671 ifølge Beersmith.

1,6L starter 19,5 timer stod koldt i starten.

Gær tilsat ved ca. 23 grader.

Tønden sat i gærskab, der var 11,8 grader. Styrringen sat til 12 grader.

50% RO vand

Spage:

5L RO

10L alm.

6g moss ved 15 minutter.

60 og 5 minutter humle op før køling.

15 minutter humle røg ved siden af sien, så den blev i hele vejen til tønden.

2,5G gærnærring ved 78 grades køl.

Mængde gæt:

Boil ca. 28L

Spand ca. 20L

Gærringsplan:

13 dage 12 grader 20/1-3/2

3 dage 17 grader 3/2-6/2.

6-7/2 16 grader

7-8/2 15 grader

8-9/2 14 grader

9-10/2 12 grader

10-14/2 10 grader

14-15/2 8 grader

15-16/2 6 grader

16-18/2 4 grader

18/2 1 grader flasket

Karbonering 140g sukker

*Created with BeerSmith*