

Dan's Doppelbock - 7.1%

Doppelbock

Author: Dan Carey (New Glarus) / Brew Your Own

Type: All Grain

IBU : 22 (Tinseth)  
BU/GU : 0.3  
Colour : 25 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057  
Original Gravity : 1.074  
Final Gravity : 1.020

Fermentables (1.88 kg)

1.212 kg - Chateau Munich Light 13 EBC (64.5%)  
^ Brouwmaatje (NL) BM-BL.051.614.1/1  
650 g - Chateau Pilsen 2-Row 3.5 EBC (34.6%)  
^ Lot # 20220915  
^ Brouwmaatje (NL) BM-BL.051.002.4  
17 g - 30 min - Steep - Chateau Chocolat 900...  
^ Lot # 2500005823331  
^ Brouwmaatje (NL)

Hops (14.7 g)

60 min - 14.7 g - Saaz - 3.6% (22 IBU)  
^ Lot # T9020044SAA  
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.68 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.47 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.47 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.59 L  
Sparge Water : 4.08 L  
Boil Time : 60 min  
Total Water : 9.67 L



25 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

00 Mash (60 min)  
52.9 °C - Strike Temp  
49 °C - 10 min - Temperature  
62 °C - 10 min - Temperature  
70 °C - 20 min - Decoction  
70 °C - 20 min - Decoction

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 32 Mg 7 Na 50 Cl 75 SO 50 HCO 67

SO/Cl ratio: 0.7  
Mash pH: 5.38  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 7.5 %, IBU = 22, SRM = 15, OG = 1.076, FG = 1.020.

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## Recipe Notes

Step by Step for 19L:

Mash in at 120 °F (49 °C) for 10 minutes. Heat to 144 °F (62 °C) and hold for 10 minutes. Remove 1.2 gallons (4.5 L) of (thick) mash. Heat this to 158 °F (70 °C). Hold 15 minutes, then heat to a boil. Boil for 15 minutes while stirring. Recombine boiled portion with main mash and stabilize heat at 158 °F (70 °C). Hold for 20 minutes. Remove approximately 1.2 gallons (4.5 L) of (thin) mash. Boil 15 minutes while stirring. Return to main mash.

Stabilize main mash at 170 °F (77 °C) and transfer to lauter tun. Recover 7.5 gallons (28.4 L) and boil down to 5.7 gallons (21.6 L). Add noble hops with 60 minutes remaining in the boil to achieve 22 IBUs. Cool wort to 46 °F (8 °C), then rack clear wort off cold break.

Pitch double the recommended pitch rate. Start the culture the day before in approximately one liter of sterile, aerated wort at 46-48 °F (8-9 °C) until fermentation is noted. Pitch this cooled, aerated wort. Let fermentation free rise to 52 °F (11 °C) until complete. Hold at 52 °F (11 °C) for two days. Cool to 42 °F (6 °C). Rack off settled yeast. Hold at 42 °F (6 °C) for two to three weeks. Cool to 32 °F (0 °C) for a minimum of eight weeks. Bottle as normal.

<https://byo.com/article/brewing-doppelbock-tips-from-the-pros/>