

Alec's Doppelbock - 8.7%

Doppelbock

Author: Alec Mull (Kalamazoo Brewing) / Brew...

Type: All Grain

IBU : 16 (Tinseth)  
BU/GU : 0.2  
Colour : 41 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051  
Original Gravity : 1.082  
Final Gravity : 1.016

Fermentables (2.15 kg)

1.475 kg - Munich Malt 19.7 EBC (68.8%)  
402 g - Pilsen Malt 1.8 EBC (18.7%)  
268 g - CaraMunich 60L 118 EBC (12.5%)

Hops (7.9 g)

60 min - 3.7 g - Perle - 8% (12 IBU)  
30 min - 4.2 g - Hallertau - 4% (5 IBU)

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.83 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.57 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.57 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis Saflager Lager W-34/70  
^ The Malt Miller (UK) YEA-02-032

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 9.56 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 6.44 L  
Sparge Water : 5.3 L  
Boil Time : 120 min  
Total Water : 11.74 L



41 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
74.4 °C - Strike Temp  
68 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)  
10 °C - 14 days - Primary  
-1 °C - 28 days - Lagering

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: 5.39  
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: IBU = 22, OG = 1.088, FG = 1.020.  
<https://byo.com/article/brewing-doppelbock-tips-from-the-pros/>