

Predator - 8%

Doppelbock

Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.26  
Colour : 37 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.080  
Final Gravity : 1.019

Fermentables (1.85 kg)

882 g - Munich Malt, Germany 18.7 EBC (47.8%)  
330 g - Pilsner Malt 3.3 EBC (17.9%)  
275 g - Sparkling Amber 20.5 EBC (14.9%)  
220 g - Caramel Malt 60L 159 EBC (11.9%)  
83 g - Melanoidin Malt 70 EBC (4.5%)  
^ The Malt Miller (UK) MAL-00-025  
55 g - Carapils 2.6 EBC (3%)

Hops (9.5 g)

First Wort 60 - 6.1 g - Fuggle (Whole) - 5% (...  
^ Worcester Hop Shop (UK)  
45 min - 3.4 g - Fuggle (Whole) - 5% (6 IBU)  
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.22 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.66 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.45 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.46 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
10 min - Boil - 0.243 items - Whirlfloc

Yeast

1.7 pkg - Gozdawa W34 / 70 W3470

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.71 L  
Sparge Water : 4.68 L  
Boil Time : 60 min  
Total Water : 9.39 L



37 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
76.7 °C - Strike Temp  
70 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
12.2 °C - 5 days - Primary  
18.3 °C - 12 days - Primary  
-1 °C - 8 days - Primary

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: ABV = 7.7 %, IBU = 29, OG = 1.093.