

## Springfield Brewing Co. - Aviator Doppelbock - 7.4%

## Doppelbock

Author: Springfield Brewing Co. / Brew Your Own

Type: All Grain

IBU : 16 (Tinseth)  
 BU/GU : 0.22  
 Colour : 40 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057  
 Original Gravity : 1.075  
 Final Gravity : 1.019

## Fermentables (1.84 kg)

1.303 kg - Pale Ale 6 EBC (71%)  
 314 g - Munich 15 EBC (17.1%)  
 180 g - Munich Dark 28 EBC (9.8%)  
 22 g - Chocolate 1240 EBC (1.2%)  
 17 g - Carafa Special III 925 EBC (0.9%)

## Hops (9.4 g)

60 min - 4.9 g - Perle - 8% (16 IBU)  
 0 min - 4.5 g - Hallertauer Mittelfrueh - 4%

## Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.24 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 - 1.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

## Yeast

0.2 pkg - White Labs German Bock Lager WLP833

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

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

Mash Water : 5.51 L  
 Sparge Water : 4.13 L  
 Boil Time : 60 min  
 Total Water : 9.64 L



40 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

## Mash Profile

High fermentability  
 73.3 °C - Strike Temp  
 67 °C - 90 min - Temperature  
 78 °C - 20 min - Temperature

## Fermentation Profile

Lager  
 10 °C - 4 days - Primary  
 13 °C - 1 days - Primary  
 17 °C - 1 days - Primary  
 19 °C - 1 days - Primary  
 5 °C - 7 days - Cold Crash

## Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl...](http://www.ah.nl...))  
 Ca 32 Mg 7 Na 50 Cl 75 SO 50

SO/Cl ratio: 0.7

Mash pH: 5.4

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

<https://byo.com/article/springfield-aviator-recipe/>