

Juniper Rye Bock - 8.1%

Doppelbock

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.28
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056
 Original Gravity : 1.082
 Final Gravity : 1.020

Fermentables (2.21 kg)

1.274 kg - Munich Malt 15 EBC (57.6%)
 ^ Brouwmaatje (NL) 051.043.8/1
 402 g - Pils 3.5 EBC (18.2%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 268 g - Flaked Rye 3.9 EBC (12.1%)
 134 g - Pale Crystal Malt 60 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-01-019
 134 g - Rice Hulls 0 EBC (6.1%)
 ^ Brouwmaatje (NL) 055.081.4

Hops (14.8 g)

90 min - 14.8 g - Hallertauer - 3.5% (23 IBU)

Miscellaneous

Mash - 3.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.08 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.62 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 33.305 g - Juniper Berries
 ^ Brouwmaatje (NL) 054.114.1
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 90 min - Boil - 16.8 g - Juniper Berries
 ^ Brouwmaatje (NL) 054.114.1
 Flameout - 16.8 g - Juniper Berries
 ^ Brouwmaatje (NL) 054.114.1

Yeast

0.3 pkg - Wyeast Labs Danish Lager 2042

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.23 L
 Sparge Water : 4.54 L
 Boil Time : 90 min
 Total Water : 10.77 L



25 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Protein rest plus beta-glucanase rest (105 min)
 42.7 °C - Strike Temp
 40 °C - 15 min - Temperature
 54 °C - 15 min - Temperature
 64 °C - 30 min - Temperature
 78 °C - 30 min - Temperature
 88 °C - 15 min - Temperature

Fermentation Profile

20 Lager (Standard)
 9 °C - 28 days - Primary
 9 °C - 160 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 54 Mg 4 Na 6 Cl 72 SO 44

SO/Cl ratio: 0.6

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: 6.4 - 7.2 %, IBU = 24, EBC = deep amber, OG = 1.080.