

Polderbok (2010) - 8.5%

Doppelbock

Author: t Wort Wat

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.35
 Colour : 58 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.061
 Original Gravity : 1.082
 Total Gravity : 1.085
 Final Gravity : 1.020

Fermentables (2.12 kg)

1.509 kg - Chateau Munich Light 13 EBC (71.2%)
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1
 273 g - Pils 3.5 EBC (12.9%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 143 g - Caramel/Crystal Malt 235 EBC (6.8%)
 65 g - Wheat Malt 5.5 EBC (3.1%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 52 g - Candy Syrup Dark 220 EBC (2.5%)
 34 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)
 22 g - Carafa Special I 900 EBC (1%)
 ^ Brouwmaatje (NL) BM-BL.051.321.8/1
 22 g - Chocolate 800 EBC (1%)
 ^ Brouwmaatje (NL) BM-BL.051.026.3

Hops (14 g)

60 min - 9 g - Hallertau Perle (Whole) - 8% (...
 ^ Brouwstore (NL)
 10 min - 5 g - Saaz - 3.6% (3 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.28 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.69 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.47 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 66485 1315 245
 ^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 6.1 L
 Sparge Water : 3.73 L
 Boil Time : 60 min
 Total Water : 9.83 L



58 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

t Wort Wat - Polderbok (2010)
 56.3 °C - Strike Temp
 52 °C - 15 min - Temperature
 58 °C - 10 min - Temperature
 62 °C - 35 min - Temperature
 71 °C - 20 min - Temperature
 78 °C - 15 min - Temperature

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

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:

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Recipe Notes

target: ABV = 8.7 %, EBU = 28.4, EBC = 89.2, OG = 1.082, FG = 1.021.

<https://www.twortwat.nl/recepten?id=191>