

312 I'll Be Bock 5 Gallon All Grain

Doppelbock (9 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 07 Feb 2022
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 781.34 ml warm water and add optional 39.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.45 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	Malteurop Munich (11.0 SRM)	Grain	1	33.6 %	0.37 gal
4 lbs 11.0 oz	Malteurop Vienna (3.2 SRM)	Grain	2	33.6 %	0.37 gal
2 lbs 6.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	3	17.0 %	0.19 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	8.5 %	0.09 gal
11.0 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	5	4.9 %	0.05 gal
5.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	6	2.2 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.36 gal of water at 163.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.10 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.065 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	7	13.5 IBUs	-
0.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 30.0 min	Hop	8	4.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.073 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.073 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 07 Feb 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 11 Feb 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 21 Feb 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 23 Mar 2022 - Drink and enjoy!

Notes