

312 I'll Be Bock 5 Gallon Extract

Doppelbock (9 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 07 Feb 2022
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 812.58 ml warm water and add optional 40.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.69 gal
- Steep Grain Weight: 1 lbs 11.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Munich I (Weyermann) [Steep] (7.1 SRM)	Grain	1	7.5 %	0.08 gal
5.0 oz	Caramel/Crystal Malt - 80L [Steep] (80.0 SRM)	Grain	2	2.4 %	0.02 gal
4.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	3	1.9 %	0.02 gal
2.0 oz	Chocolate (Briess) [Steep] (350.0 SRM)	Grain	4	0.9 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 9.0 oz
- Boil Fermentables Volume: 0.97 gal
- Est Boil Water Addition: 1.62 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.118 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	LME Sparkling Amber Liquid (Briess) [Boil] (10.5 SRM)	Extract	5	72.2 %	0.80 gal
2 lbs	Amber Liquid Extract [Boil] (12.5 SRM)	Extract	6	15.1 %	0.17 gal
2.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	7	13.4 IBUs	-
1.00 oz	Hallertauer Mittelfruh [4.00 %] - Boil 30.0 min	Hop	8	5.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.077 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: 1.077 SG)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.019 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