



CRISP DOPPLEBOCK


| ABV 7.7% | IBU 23 | OG 1072 SG

The beer has a subtle spicy aroma with some nice fruity notes from the yeast, the taste is also spicy, grainy and slightly earthy. The beer is vibrant and refreshing and goes down easily leaving you wanting more.

BASICS

BATCH SIZE (LITRES):	163.6
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1072 SG
FINAL GRAVITY:	12 SG
IBUs:	23
COLOUR (EBC/SRM):	100/50
BREWHOUSE EFFICIENCY:	70%



INGREDIENTS

 MALTS	(kg)	%
HANÁ	303.06	56
DARK MUNICH	164.3	30
ROAST BARLEY	5.91	1
CRYSTAL 150	30.37	5
CARA GOLD	29.87	5
DEXTRIN	16.82	3

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	63°C / 145.4°F
COLLECTION TEMP:	20°C / 68°F
FERMENTATION TEMP:	24°C / 65.2°F
 MASH LIQUOR VOL (LITRES):	1269
 LIQUOR / MASH RATIO:	2.3 : 1



TIMINGS

MASH: 90 mins BOIL: 60 mins



YEAST

S23



HOPS

(grams)	Alpha Acid%	Contribution	Add
HALLERTAUER TAURUS 1200	16.2	19	Start of Boil