

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):	1630
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