

Double goats - 7.4%

Doppelbock

Author: Minuteman Ridge Brewing

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.32
 Color : 21 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.065 / 15.9 °P
 Post-Boil Gravity : 1.074 / 18 °P
 Original Gravity : 1.075 / 18.2 °P
 Final Gravity : 1.019 / 4.8 °P

Fermentables (18 lb 4.8 oz)

9 lb 2.4 oz - Munich II 9.2 °L (50%)
 5 lb 7.8 oz - Bohemian Pilsner 2 °L (30%)
 2 lb 11.9 oz - Weyermann Barke Munich Malt 7...
 8.8 oz - Caramunich III 53 °L (3%)
 5.9 oz - Carafa II 306.9 °L (2%)

Hops (78 g)

60 min - 50 g - Hallertauer Mittelfrueh - 4%...
 20 min - 28 g - Tettnang - 4.5% (7 IBU)

Miscellaneous

Mash - 4 g - Baking Soda (NaHCO3)
 Mash - 4.5 g - Calcium Chloride (CaCl2)
 Mash - 1 g - Epsom Salt (MgSO4)
 Mash - 4.5 g - Gypsum (CaSO4)
 Mash - 25 ml - Phosphoric Acid 10%

Yeast

1 pkg - Imperial Yeast Harvest L17

Starter

Step 1: 2.9 L (285 g DME / 348 g LME)
 Step 2: 3.4 L (334 g DME / 408 g LME)
 971 billion yeast cells
 45 million cells / ml

BIAB minuteman (copy)

Batch Size : 5.5 gal
 Boil Size : 8.3 gal
 Post-Boil Vol : 6.9 gal

Mash Water : 9.39 gal
 Sparge Water : 0 gal
 Boil Time : 90 min
 Total Water : 9.39 gal

Brewhouse Efficiency: 60.2%

Mash Efficiency: 75.5%

Mash Profile

Medium fermentability
 160.5 °F - Strike Temp
 152.6 °F - 60 min - Temperature

Fermentation Profile

Lager (Standard)
 51.8 °F - 7 days - Primary
 53 °F - 2 days - Primary
 55 °F - 2 days - Primary
 57 °F - 2 days - Primary
 60 °F - 3 days - Primary
 36 °F (5 day ramp) - 3 days - Cold Crash
 36 °F - 56 days - Conditioning

Water Profile

Poland Spring 2019 (Dark Lager)
 Ca 70 Mg 4 Na 37 Cl 69 SO 86

SO/Cl ratio: 1.2

Mash pH: 5.36

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



21 SRM