



BRIESS®

MALT & INGREDIENTS Co.

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Alpinator (Doppelbock)

Recipe for 5 US gallons (19L)

Description: A rich maltiness will dominate your palette when you taste this doppelbock. The recipe is balanced by an unmistakable alcohol presence achieved with a Zurich Lager Yeast.

Quantity	Ingredient	
6.6 lbs	Briess CBW® Pilsen LME	
2.0 lbs	Briess Munich Malt 10L	
1.0 lb	Briess Victory® Wheat Malt	
0.5 lb	Briess Caramel Malt 120L	
4.0 lbs	Briess 2-Row Brewers Malt	
1 ¼ oz.	Hallertau (4.5 AA)	60 min boil time
1 vial	WLP Zurich Lager Yeast	

Brewing Procedures:

1. Perform minim mash of grains at 154 – 156°F for 45 minutes.
2. Remove grains.
3. Bring to boil add Hallertau hops and Briess Pilsen LME.
4. Boil 60 minutes.
5. Cool and pitch WLP309 Nottingham Ale Yeast.

Fermentation:

Primary: 7 Days at 50-55°F
Secondary: 60 Days at 35°F

Original Gravity:	1.084	Final Gravity:	1.021
Alcohol by wt:	6.6%	Alcohol by vol:	8.2%
IBU:	21	Color(Lov):	20