



BRIESS®

MALT & INGREDIENTS Co.

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Maltinator Doppelbock

Recipe for 5 US gallons (19L)

Description: This uber malty Doppelbock is based on the Oktoberfest beer style. Rich, warm, malty and toasty. Perfect for cool weather. Enjoy some in the spring and again in Oktober!

Quantity	Ingredients	Comment
3.3 lbs	Briess CBW® Pilsen LME	
3.0 lbs	Briess 2-Row Malt	
5.0 lbs	Briess Bonlander® Munich Malt	
8 oz	Briess Caramel Malt 20L	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
1.0 oz.	Perle Pelletized Hops (9%AA hop)	60 min boil time
0.5 oz.	Mount Hood Pelletized Hops (6%AA hop)	15 min boil time
2 vials	WLP833 German Bock Lager Yeast	

Brewing Procedures:

1. Mash grains at 152-158° F for 65 minutes. Runoff and sparge to bring volume to 5 gal.
2. Add CBW® Pilsen Light LME and bittering hops and bring to a boil for 45 minutes
3. Add Irish Moss and second hops. Boil 15 more minutes.
4. Cool to 55° F, oxygenate wort and add 2 vials WLP833 German Bock Lager Yeast.

Fermentation:

Primary: 14 Days at 50-55°F
 Secondary: 14 Days at 35°F
 Bottle condition and age for 2 month(s)

Original Gravity:	1.078	Final Gravity:	1.020
ABW:	6.1%	ABV:	7.8%
IBU:	35	Color (Lov)	18-22