

Doppelbock

Doppelbocks are brewed for celebration and this one is no different. Doppel or Double Bocks are high alcohol, dark, sweet, and malty lagers. The chocolaty malt character comes from a healthy portion of a dark German crystal malt, called CaraMunich, and chocolate malt. The high alcohol is a product of 10 lbs of malt extract, lightly hopped to bring out its sweet character.

OG: 1.072 FG 1.010 ABV 7.5%

Extract Recipe:

7 lbs Light Malt Extract
3 lbs Dry Light Malt Extract
1 lb German CaraMunich Malt
1/2 lb Chocolate Malt
1 1/2 oz Perle Hops 15 HBUs (Boiling) 60 mins
Wyeast Bavarian Lager Yeast
1 tsp Amylase Enzyme
1 1/4 cup Dry malt extract

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Perle)
- Continue boiling for 60 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter. Let it age to clarity at 35° then bottle or keg.

All Grain Recipe:

15 lbs German Pilsner Malt or 2 Row Malt
1 lbs German Caramunich Malt 55L
1/2 lb Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.