



CUT THIS OUT FOR
YOUR TAP HANDLE

DOPPELBOCK

SUGGESTED YEAST
White Labs: WLP833 German Bock
Wyeast: 2124 Bohemian Lager
Fermentis Dry: W-34/70 Bohemian

LME KIT

- 9 lbs Munich Liquid Extract
- 4 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 2 oz Crystal 120°L

ALL-GRAIN KIT

- 10 lbs Munich
- 5 lbs Pilsner
- 2 lbs Light DME

SPECIALTY MALTS:

- 8 oz Crystal 60L
- 2 oz Crystal 120L

HOPS

- 1 oz Northern Brewer – Boil 60 min
- 1 oz Mittelfruh – Boil last 30 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT110



FITS OUR TAP HANDLE D1282 PERFECTLY



DOPPELBOCK

RECIPE TIPS

For the all-grain version, mash at 153°F. Once you've collected the wort in the boil kettle, bring the temperature to near boiling and then turn off the heat. Carefully stir in the malt extract with the heat turned off to avoid scorching. Once the malt extract is dissolved, turn the heat back on, bring to boil and begin hop additions. We suggest a fermentation temperature in the 48–55°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

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DOPPELBOCK KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.091–94

ACTUAL O.G.

SRM: 16

IBU'S: 18–21

EST. ABV %: 9.1

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!