

DOPPELBOCK

SUGGESTED YEAST

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



- 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:

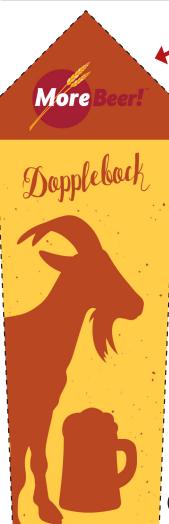
- 8 oz Crystal 60L
- 2 oz Crystal 120L



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

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT110

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. -



NOTES



MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

DOPPELBOCK KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

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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 ____

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

BEER STATS EST. ORIGINAL GRAVITY 1.091 - 94ACTUAL O.G. **SRM**: 16 IBU'S: 18-21 EST. ABV %: 9.1 **ACTUAL ABV** %: DATE BREWED: NOTES: