

Mr. Maltinator



Category: 5 - Bock
Subcategory: C - Doppelbock

Author:

Kettle Volume: 7.0 gal @ 212 °F (1.068) Efficiency: 68%
Boil Duration: 90 m Attenuation: 75.0%
Evaporation: 1.5 gal
Water Volume Added: -0.28 gal
Final Volume: 5.0 gal @ 68 °F (1.091)

Ingredients:

14 lb (70.0%) Munich 10L Malt; Briess - added during mash
4 lb (20.0%) German 2-row Pils - added during mash
2 lb (10.0%) Belgian Caramunich - added during mash
1 ea White Labs WLP833 German Bock Lager
1.0 oz (66.7%) Liberty (5.0%) - added during boil, boiled 60 m
.5 oz (33.3%) Liberty (5.0%) - added during boil, boiled 30 m

Style:

Recipe	Guideline	
Original Gravity: 1.091	1.072 - 1.112	
Terminal Gravity: 1.023	1.016 - 1.024	
Color: 22.26 SRM	6.0 - 25.0	
Alcohol: 9.03%	7.0% - 10.0%	
Bitterness: 25.5	16.0 - 26.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.068
Original Gravity: 1.091

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.2%	Alcohol: 25.43 g	175.48 kcal
Terminal Extract: 1.023	1.035	Carbs: 31.75 g	120.66 kcal
		Protein: 2.22 g	8.89 kcal
% Alcohol: 9.03% ABV	7.01% ABW		Total: 305.04 kcal