

DOPPELBOCK (All Grain)

Official NORTHERN BREWER Instructional Document

Doppelbocks rank among the world's strongest beers. Rich and filling, these lagers used to sustain German monks during Lenten fasts. We don't recommend it as a substitute for solid food, but it is a great after-dinner drink on a cold winter night. Deep copper-brown in color with a potent mix of malt and alcohol aromas, full and rich mouthfeel, slightly sweet and malty with just enough hops to strike a balance, warming all the way down.

O.G: 1.083 READY: 6 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 8-12 week cold secondary;
2-4 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. German Munich malt
- 5 lbs. German Vienna
- 2.5 lbs. German Dark Munich malt
- 0.5 lbs. Weyermann Caramunich II

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)

YEAST

- **DRY YEAST (DEFAULT):**
Saflager W-34/70.
Optimum temperature: 48-59°F
- **LIQUID YEAST OPTION:**
Wyeast #2206 Bavarian Lager Yeast.
Optimum temperature: 46-56°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

YEAST

DRY YEAST (DEFAULT):

Saflager W/34-70.
Optimum temperature: 48-59°F

LIQUID YEAST OPTION:

Wyeast #2206 Bavarian Lager Yeast.
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