

# Dopplebock

## Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

## Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

## Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

2lbs CaraMunich Type I	Steep 20 minutes at 155F
9.9lbs Munich LME	60 minute boil
2lbs Pilsen DME	60 minute boil
1oz Hallertau hops	60 minute boil
1oz Hallertau hops	5 minute boil
Lager Yeast	Ferment at 50F, then lager 4-6 weeks

## Additional Notes:

### Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO<sub>2</sub>).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

### Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

## Typical Analysis:

OG: 1.095

Color: 18 SRM

IBU: 20 - ABV: 9.4%