

Doppelbock

Source: Jamil Zainashef

OG: 1.086

FG: 1.020

Extract:

10lb 6oz. Munich Malt Extract

3 lbs Pilsner Malt Extract

2 lbs Cara-Munich Malt

2 oz Hallertaur Hops

Wyeast 2206 (a starter is required) or

3 packets S-23 dry lager yeast



- Heat 2-5 gallons of water to 165F
- Place grains in a steeping bag and steep at 160F to 170F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to a boil for 5 minutes, then add bittering hops (1.5 oz. Hallertaur, 60 min)
- At 30 minutes add .5 oz. of aroma hops (Hallertaur)
- Finish boil (another 30 min.) Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 50F
- When fermentation is complete rack beer and lager at 32F to 40 F for 4 weeks before bottling.

All Grain:

14 lbs Munich Malt

4 lbs Pilsner Malt

2 lbs Cara-Munich Malt

2 oz Hallertaur Hops

A large starter of Wyeast 2206 or

3 packets S-23 dry lager yeast

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Mash grain at 155 F for 1 hour. Sparge with 168F water until 6-6.5 gallons of wort are collected. Bring wort to a boil and boil for 5 min. before adding hops. Add 1.5oz Hallertaur hops and boil for ½ hour. Add .5oz of hops and boil for additional ½ hour. Cool mixture to 58F by placing boiling pot in an ice bath or using a wort chiller. Aerate unfermented wort (shaking works well), pitch yeast and ferment at 50F. When primary fermentation is complete rack beer and lager for at 32-40F least 4 weeks before bottling.

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