



Extract – See Reverse for All-Grain Recipe

Doppelbock

KIT:110

Extract

Brew Name: _____

Brew Date: _____

Extract:

9 lbs Munich Malt Extract
4 lbs Pilsner Malt Extract

Steeping Grains:

8 oz Crystal 60
2 oz Crystal 120

Hops:

1 oz Northern Brewer
1 oz Mittlefruh

- *Bittering Hops boiled for 60 minutes*
- *Flavoring Hops boiled for 30 minutes*

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.090-95

Estimated SRM: 16

Estimated IBU's: 18-21

Estimated alcohol ABV %: 9.1

Suggested fermentation temperature: 50

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(-) * 131 = % ABV



www.morebeer.com

All-Grain – See Reverse for Extract Recipe

Doppelbock

KIT:410

All-Grain

Brew Name: _____

Brew Date: _____

Grains:

10 lbs **Munich**
5 lbs **Pilsner**
2 lbs **Light Malt Extract**
8 oz **Crystal 60L**
2 oz **Crystal 120L**

Hops:

1 oz **Northern Brewer**
1 oz **Mittlefruh**

Bittering Hops boiled for 60 minutes

Flavoring Hop boiled for 30 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.091-94

Estimated SRM: 15.9

Estimated IBU's: 18-21

Estimated alcohol ABV %: 9.1

Suggested fermentation temperature: 50

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(-) * 131 = % ABV