

BeerCalc: Kejsbryg Påske Bock

Style: Doppelbock

Brewer: Hans E. Andersen

Vital Statistics

Volume	25 litres
OG	1083
Boil Volume	27 litres
Boil gravity	1077
Alcohol (ABV)	8.8 %
Colour	49 EBC (Dark brown)
Bitterness	17 IBU
BU:GU	0.2
FG	1016

[image here](#)

Fermentables

Pilsner Malt	3 EBC	3300 g
Munich Malt	20 EBC	4800 g
Crystal Malt	135 EBC	700 g
Special B	230 EBC	700 g
		9500 g

Mash schedule

Beta-glucanase: Syrepause. Mash step S1	45 °C	15 min
Peptidase: Proteinpause. Mash step S2	50 °C	0 min
Proteses: Proteinpause. Mash step S3	58 °C	15 min
Beta-Amylase. Stivelsesomdannelsepause. Mash step	64 °C	15 min
Alfa-amylase. Stivelsesomdannelsepause. Mash step	70 °C	45 min
Mash-out: Denatureringspause. Mash step S6	78 °C	15 min
Total grain weight for mash: 9500 g		

Hops

Hallertau Perle	7.0 %	20 g	60 min
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Hallertau Perle	7.0 %	20 g	10 min
Hallertau Perle	7.0 %	30 g	5 min

Misc Ingredients

Fermentation

Fermentation	WLP833 German Bock Lager Yeast	12 °C	21 days
Lagering	No yeast added	2 °C	21 days
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Details

Kejsbryg procedure 2
