

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Doppelbock or Double Bock is a stronger version of traditional Bock that was first brewed in Munich.

Doppel" meaning "double," this style is a bigger and stronger version of the lower-gravity German-Style Bock beers. Originally made by monks in Munich, the Doppelbock beer style is very food-friendly and rich in melanoidins reminiscent of toasted bread.

Did You Know?!

Bock were first brewed in Einbeck of Lower Saxony, which sounds like ein bock "A Billy Goat", thus giving the beer it's name and goat mascot for many iterations.



Our most popular lager yeast, this strain is one of the most widely used lager strains in the world. It can be used in almost any lager style and tends to produce clean and crisp beers with some accentuation of hop characteristics.

Used to ferment lager beer at a higher temperature under pressure. Ferment at room temperature; 62 to 68°F (17-20°C) under 1.0 bar (14.7 PSI) until final gravity is obtained.

Learn more about pressurized fermentations: www.masterbrewerspodcast.com/230

STATS	
ABV(%):	9.4
IBU (ppm):	22.5
OG/Plato:	1.075/18.2P
FG/Plato:	1.005/1.3P
Gluten (ppm):	< 20

STATS	
ABV(%):	9.5
IBU (ppm):	20.5
OG/Plato:	1.075/18.2P
FG/Plato:	1.004/1.1P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)



YEAST: 3 PurePitch® Next Generation Pro Pouches
Pitching rate in million cells/mL/°Plato: 1.24

WLP830 German Lager Yeast
or **WLP925 High Pressure Lager Yeast**

NOTES:

Fermentation

- WLP830 ferment at 10°C for four days; Free rise to 13°C.
- WLP925 ferment at 17°C for four days; Free rise to 20°C.
- Day 3: Spunding Valves attached to both FVs (14.7psi/1 bar)



HOPS:

BOIL
Magnum (0.6kg/60min)
Tettnang (0.6kg/30min)



MALT:

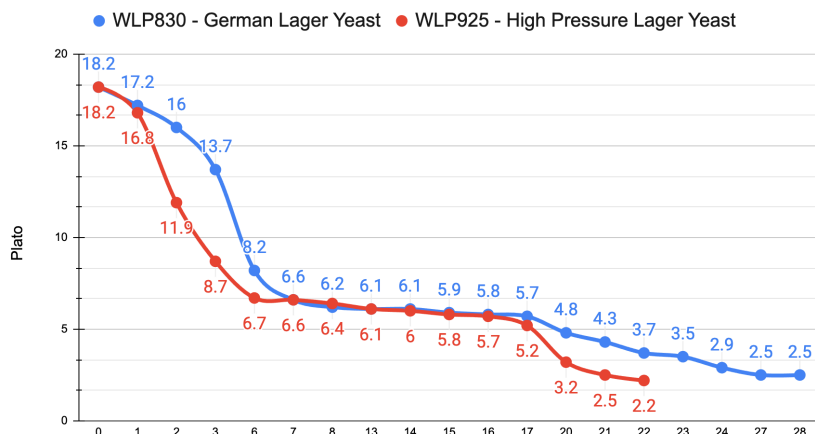
Munich Malt (225kg/56%)
Pilsner Malt (125kg/31.1%)
Acidulated Malt (25kg/6.2%)
Melanoidin Malt (15kg/3.7%)
Carafa II (12kg/3.0%)



OTHER:

- ▶ **Clarity Ferm**
322 mL per FV at Pitch
- ▶ **Brewzyme-D**
84mL per FV at Pitch
- ▶ **Zinc Buddy**
72mL per FV at Pitch
- ▶ **Ultra-Ferm**
50mL during Mash

Gravity (Plato)



	WLP830	WLP925
App. Attenuation (%):	93.0	94.1
Starting pH:	5.0	5.0
Final pH:	4.3	4.4
Ferm Temp (°C)	11	18
Ferm Temp (°F)	52	64
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	36.0	33.2