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EXTIRPATOR DOPPELBOCK

OG: 1.098 **Color:** 18.3 SRM
FG: 1.025 **ABV:** 9.5%
IBU: 23

Extract	Weight	Percent
Munich LME	9.9 lbs	66.4
Pilsner DME	3 lbs	20.1

Steeping Grains	Weight	Percent
CaraMunich	2 lbs	13.4

Hops	Weight	IBU
Hallertau, 60 min	1.5 oz	19.5
Hallertau, 30 min	0.5 oz	3.3

Yeast
White Labs German Bock Lager WLP833,
Wyeast Bavarian Lager 2206, or Fermentis
Saflager S-23

Additional
Priming Sugar, Bottle Caps, Irish Moss, Grain
Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 9A - Doppelbock

A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered "liquid bread" by the monks). The term "doppel (double) bock" was coined by Munich consumers. Many doppelbocks have names ending in "-ator," either as a tribute to the prototypical Salvator or to take advantage of the beer's popularity.

Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Vital Statistics:	OG: 1.072 – 1.112	FG: 1.016 – 1.024
	SRM: 6 – 25	ABV: 7 – 10% IBUs: 16 – 26

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, EKU 28, Eggenberg Urbock 23°

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 11 lbs. German Pilsner Malt
- 5 lbs. Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe. Reduce bittering hops to 1 oz.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
