

HAIBRAU DOPPLEBOCK ALL GRAIN

Big Brew 2007

By Tom Hail

Batch size: 5.5 Gallons (21 L)

Anticipated OG: 1.076

Anticipated SRM: 13.4

Color Formula Used: Morey

Anticipated IBU: 27.5

Hop IBU Formula Used: Daniels

Brew house Efficiency: 70 %

For 5.5 gallons using a 6.5-gallon or greater boil.

11.5 lb (5.2 kg) Munich Malt

3.5 lb (1.6 kg) Pilsner Malt

1.0 lb (0.45 kg) Carahell Malt

1 oz (28 g) Carafa III Malt

0.25 oz (7 g) Hallertauer Mittelfruh pellet hops, 4.0% alpha acid (120 min.)

1.0 oz (28 g) Hallertauer Mittelfruh pellet hops, 4.0% alpha acid (90 min.)

1.0 oz (28 g) Hallertauer Mittelfruh pellet hops, 4.0% alpha acid (40 min.)

Yeast: White Labs WLP 820 or 830; or Wyeast 2112, 2178 or 2308

Mash schedule: Step infusion, rests at 104F (40 C), 144F (62 C) & 158F (70 C).

Mash out at 170F (77 C).

For more adventurous brewers, Tom Hail recommends a double decoction mash, pulling first decoct at 104F (40 C) with rests at 144F (62 C) and 158F (70 C), then to boil for 30-45 minutes. Second decoct should start at 144F (62 C), rest at 158F (70 C) and boil for 30-45 minutes.

Boil wort for 120 minutes adding hops as directed in the recipe. Chill to 50F and pitch yeast. Ferment at 50F (10 C) for two weeks, raise temperature to 60F (16 C) for 2 days, and then rack to secondary and lager at 35F (2 C) for 4 - 6 weeks.