



Salivator Dopplebock (All Grain)



Okay, so you finally consider yourself cured of your dreaded affliction known as dribblechin. Very good, then. Shall we do a word association? Fine, now repeat after me. "Rich and entrapping maltiness." Any problems? No? Now say, "Rocky and immovable head blanketing the big, full-bodied, ruby-highlighted, deep brown lager." Ahem. You're dripping. What's that you say? You're fine? Ready to continue? All right, try this one: "Creamy and warming goodness, unraveling aromatic toastiness, sweet kettle caramel and an ever-so-slight embrace of chocolate." Oh, for crying-out-loud! You're beyond needing a bib, and a face-diaper won't work. We're gonna need some manmade wonder like the Hoover Dam to contain your embarrassing disorder for delicious beer, you hopeless salivator!

Just the Facts, Ma'am:

BJCP Style: 5C. Doppelbock
 Original Specific Gravity: 1.082 - 1.086
 Final Specific Gravity: 1.018 - 1.022
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 8.4%
 Color: 18 SRM (Light Amber—The Only Reason You'll Ever Need!)
 International Bittering Units: 26
 Time to Awesome Drinkability: 12 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.5 lbs Light Munich Malt
 2.1 lbs Dark Munich Malt
 3.4 lbs Pilsner Malt
 8 oz Caravienne Malt
 4 oz De-husked Carafa I Malt

Hops & Hop Addition Schedule:

1 oz Spalt Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
 Wyeast 2308 Munich Lager
 Or
 Dry Yeast: Saflager S-23 Lager Yeast or Omega LUTRA Dried Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com..

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)

