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# Dopplebock

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**Classification:** *dopplebock, bock, partial-mash*

**Source:** *Jed Parsons (parsons1@husc.harvard.edu) Issue #963, 9/7/92*

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## Ingredients:

- 6 pounds, Dutch dry extract
- 4 pounds, pilsener malt
- 2 pounds, Munich malt
- 1 pound, German crystal malt
- 1 pound, chocolate malt
- 1--1/2 ounces, Hallertauer (60 minute boil)
- 3/4 ounce, Hallertauer (30 minute boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/4 ounce, Hallertauer (5 minute boil)
- Wyeast Bavarian lager yeast

## Procedure:

Eight quarts water to strike heat of 140 F. Protein rest at 122 for 30 minutes. Starch conversion 1/2 hour at 153, then 1/2 hour at 149. Mash out at 169. Sparge with 4 gallons. Boil 60 minutes.