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## Nightingale DoppleBock

**Classification:** *dopplebock, bock, extract*

**Source:** *Mark Nightingale (night@mapme7.map.tek.com) Issue #741, 10/9/91*

*This brew is not quite as strong as a traditional dopplebock. However, the resulting beer was none less than excellent. It had a good shot of malt flavor (esp. the chocolate!). The head quite creamy. The hop ping was perfectly balanced. It is the smoothest homebrew I've ever had.*

### Ingredients:

- ☐ 7 pounds, Light Scottish Malt Extract
- ☐ 1 pounds, Dry Dark Malt Extract
- ☐ 1--1/2 pounds, 80L Crystal Malt
- ☐ 6 ounces, Chocolate Malt
- ☐ 2 ounces, Black Patent Malt
- ☐ 8 ounces, Dextrin Malt
- ☐ 1/4 teaspoon, brewing salts
- ☐ 2 ounces, Perle Hops (bittering) alpha=7.6%
- ☐ 1 ounces, Hallertauer Hops (aromatic) alpha=3.9%
- ☐ 1/2 teaspoon, Gypsum
- ☐ 2 packets of Red Star Lager yeast
- ☐ 2/3 cup, corn sugar for priming
- ☐ Water to 5 gallons

### Procedure:

Mash crushed crystal and dextrin malts in a pan of water at 150F for 1 hour. Strain through collander into main kettle and sparge with 150F water until it runs clear. Add enough water to kettle to dissolve extracts (approx. 3 gallons). Dissolve extracts, salt and gypsum into kettle and bring to a ROLLING boil. Stir in 1/2 oz. Perle hops and boil 15 min. Stir in 1 oz. Perle Hops and boil 15 min. Stir in chocolate and black patent malts (UNCRUSHED!) and boil 15 min. Stir in 1/2 oz. Perle hops and boil 15 min. Add Hallertauer hops in the last minute of the boil. Strain though a nylon meshed colander into Primary fermentor. Top up to 5 gallons with cold water. Cool wort as fast as possible. (I cooled it to 80 degrees in 9 minutes.) At 80F add yeast. Ferment for 12 days at 40-48 degrees. Rack it into the secondary and let it sit and ferment VERY slowly for 1 month at 32-40 degrees. Bottle and let age for a full month at 34 degrees.



## Specifics:

- ☐ O.G.: 1.060
- ☐ F.G.: 1.025
- ☐ Primary Ferment: 12 days @ 40--48 degrees
- ☐ Secondary Ferment: 1 month at 32--40 degrees