

Three Kings Doppelbock

OG: 1.092-94
FG: 1.022-24
ABV: ~9.2%
IBU: ~25



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Kit Inventory

GRAIN

- 10 lbs. Ireks Pilsen
- 3 lbs. Ireks Munich
- 2 lbs. Ireks Vienna
- 1 lb. Caramunich III
- 6 oz. Ireks Wheat
- 2 oz. Ireks Chocolate

HOPS

- 1 oz. German Perle
- 1 oz. Hersbrucker

Yeast Recommendation

Lager:
Dry: 3 packs Saflager 34/70
Liquid: Wyeast 2124

Ale:
Dry: 2 packs US-05
Liquid: Wyeast 1056

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

90 Min. boil counted down from 90 min. to 0 min.

Bittering Hops

1 oz. German Perle (60 min)

Bittering Hops

1 oz. German Hersbrucker (15 min)

This beer is a big lager. Fermentation must be temperature controlled, and it will take much longer to ferment than ales. You also must pitch 3 packs of dry yeast or make a large starter with liquid yeast.

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash at 152°F for 60 minutes. 90 minute boil.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.