



Homebrew
5 Gallons

Subliminator Doppelbock

Style: Bock / Lager

An strong lager in the doppelbock (“double bock”) style. This is a great recipe for the experimental brewer, or for the brewer that enjoys the crisp qualities of a lager, yet still wants the depth and complexity of an ale. Please note that this brew is a bit higher in alcohol than your average lager!



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Crystal 120L	0.5 lbs.	Pale	3.5 qts.	<u>Bittering Hops</u>	
Munich	1.0 lbs.	Super Light	1.0 qts.	Hallertau	2.0 oz.
Carafa III	0.25 lbs.			<u>Finishing Hops</u>	
Black	0.25 lbs.			Hallertau	0.75 oz.
				Whirlfloc	1 Tab

PLEASE NOTE:
This recipe uses 2
PACKETS of yeast!

Yeast Type: Saflager X 2 **Yeast Description:** A clean / neutral fermenting lager yeast.

Brewing Instructions

- 1** Make sure your kettle is between **150° - 160°**. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2** Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3** When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4** When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5** After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.