

# CELEBRATOR DOPPELBOCK

**EXTRACT:** 6.6 lb. Munich Malt Extract  
3.0 lb. Pilsen Light Dry Malt Extract

**SPECIALTY GRAINS:** 0.5 lb. Chocolate Malt

**HOPS:** 2.0 oz. Hallertau 60 min

**YEAST:** White Labs - WLP838 Southern German Lager (3 packs)  
Imperial – L17 Harvest (2 packs)  
Wyeast – Bavarian Lager 2206 (3 packs)  
(or) Dry Yeast - Fermentis Saflager S-23 (2 packs)

**OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)  
1 tsp. Irish Moss (to clarify – optional – see step 7)

## INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for about 30 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour liquid malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. When 15 minutes remain in the boil remove kettle from heat, and add dry malt extract. Stir until dissolved, then bring back to boil for the final 15 minutes.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. Refer to Lagering instructions for fermentation. If fermenting as an ale, continue with these instructions.
13. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
14. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

15. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
16. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
17. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

**ALL GRAIN:** 9.0 lb. Pilsner Malt  
4.75 lb. Munich Malt  
0.5 lb. Chocolate Malt  
0.5 lb. Melanoidin Malt

**HOPS:** 2.0 oz. Hallertau 60 min

**YEAST:** White Labs - WLP838 Southern German Lager (3 packs)  
Imperial – L17 Harvest (2 packs)  
Wyeast – Bavarian Lager 2206 (3 packs)  
(or) Dry Yeast – Fermentis Saflager S-23 (2 packs)

Mash at 154 degrees for 60 minutes. 90 minute boil recommended.  
Estimated OG 1.071, FG 1.020, IBU 22.4, SRM 20.4, ABV 6.8%

## LAGERING INSTRUCTIONS:

1. After 50-54 degree primary fermentation has finished (12 - 14 days) transfer beer to secondary fermenter.
2. Slowly reduce temperature by 4-5 degrees per day, until lagering temperature of 34-38 degrees is reached.
3. Hold at a consistent temperature of 34-38 degrees for 4-8 weeks.
4. Bottle or keg as normal.

**Jon's Homebrew  
and Wine Supply**

1430 East Main Ave #1430-C, Puyallup WA • 253-286-7607