



Saint Augustine of Hippo Doppelbock

Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
- 1 Packet Smooth LME
- 1 Packet Pale LME
- 1 Packet Munich Malt
- 1 Packet Chocolate Malt
- 1 Packet Crystal 60
- 1 Muslin Hop Sack
- 1 Packet W-34/70 Lager Yeast
- 1 Packet No-Rinse Cleanser

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Swirl the sanitizer to coat the inside of the fermenter and lid.
5. Open the spigot and let sanitizer flow for 5 seconds, then close.
6. Pour the remaining sanitizer into a large bowl.
7. Soak your spoon, whisk, can opener, measuring cup, and muslin sack in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Extract, LME, and Grains





1. Remove the yeast packet from under the lid of the Golden Ale Brewing Extract.
2. Do not use the yeast packet from under the lid for this recipe.
3. Place the unopened can of Golden Ale Brewing Extract in hot tap water.
4. Place both LME packets in hot tap water.
5. Add the Munich Malt, Chocolate Malt, and Crystal 60 to the muslin sack.
6. Tie the grain sack closed loosely so the grains can move freely inside the sack.

Step 3: Steep the Grains

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–165°F.
3. Add the grain sack to the pot.
4. Steep the grains for 30 minutes, maintaining 155–165°F.
5. After 30 minutes, turn off the heat and remove the grain sack.
6. Place the grain sack in a colander over the pot.
7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sack.
9. Discard the used grain sack.

Grain Note: Munich Malt, Chocolate Malt, and Crystal 60 build the rich malt depth, color, and light chocolate-caramel character that help this doppelbock drink smooth and full.

Step 4: Add LME and Boil Briefly

1. Add the Smooth LME to the grain water.
2. Add the Pale LME to the grain water.
3. Stir until fully mixed.
4. Bring the mixture to a low rolling boil.
5. Boil for 5 minutes, stirring occasionally to help prevent scorching.
6. After 5 minutes, remove the pot from heat.





LME Note: Adding both LME packets before the short boil helps build body, strength, and malt smoothness in the finished beer.

Step 5: Add the Brewing Extract

1. Open the Golden Ale Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir with a sanitized spoon until thoroughly mixed.
 4. This mixture is called wort.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment Cold

1. Sprinkle the W-34/70 Lager Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Secure the fermenter lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 53°F and 59°F.
5. Ferment for 21 days.

True Lager Note: This is a true lager recipe. Keeping fermentation between 53°F and 59°F helps create the clean, smooth lager character this doppelbock needs. Warmer fermentation may produce a less clean finished beer.

Step 8: Bottle and Carbonate





After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate and condition for at least 4–6 weeks.

Conditioning Note: This is a strong lager. Extra conditioning helps the malt richness, alcohol warmth, and lager character become smoother and more balanced.

Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the doppelbock still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

For the smoothest flavor, let this doppelbock condition for **7–10 weeks total** before judging the final flavor.

