

Bock

Traditional Bock (5 B)

Type: Partial Mash
Batch Size: 5.50 gal
Boil Size: 4.79 gal
Boil Time: 60 min
End of Boil Vol: 4.42 gal
Final Bottling Vol: 5.10 gal
Fermentation: Lager, Two Stage

Date: 16 Jan 2016
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 57.00 %
Est Mash Efficiency: 78.6 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4 lbs	Munich Malt (9.0 SRM)	Grain	1	33.3 %
1 lbs 8.0 oz	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	2	12.5 %
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	3	4.2 %
1.00 oz	Hallertauer [4.80 %] - Boil 60.0 min	Hop	4	12.1 IBUs
6 lbs	Pilsner Liquid Extract [Boil for 30 min](3.5 SRM)	Extract	5	50.0 %
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
1.00 oz	Hallertauer Hersbrucker [4.00 %] - Boil 10.0 min	Hop	7	3.7 IBUs
1.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	8	-
1.00 tbspc	Yeast Nutrient (Primary 3.0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.0 %
Bitterness: 19.7 IBUs
Est Color: 18.6 SRM

Measured Original Gravity: 1.061 SG
Measured Final Gravity: 1.018 SG
Actual Alcohol by Vol: 5.7 %
Calories: 207.0 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch
 Sparge
Sparge Water: 3.63 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8.50 qt of water at 166.8 F	156.0 F	45 min

Sparge: Batch sparge with 2 steps (1.12gal, 2.52gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.64 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Lager, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.64 oz Table
 Sugar
Age for: 30.00 days
Storage Temperature: 60.0 F

1^o - 2 weeks @ 56^oF + 1 day @ 66^oF
 2^o - 6 1/2 weeks @ 30^o-50^oF (5 weeks 30^o-40^oF)
 Notes
 Created with BeerSmith