

Bock IIb

Traditional Bock (5 B)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal
Fermentation: Lager, Two Stage

Date: 08 Jan 2017
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 43.00 %
Est Mash Efficiency: 49.4 %
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	Hersbrucker [1.70 %] - Boil 60.0 min	Hop	4	4.6 IBUs
6 lbs	Pilsner Liquid Extract [Boil for 30 min](3.5 SRM)	Extract	5	50.0 %
1.00 oz	Hersbrucker [1.70 %] - Boil 30.0 min	Hop	6	3.2 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	7	-
1.00 oz	Hersbrucker [1.70 %] - Boil 5.0 min	Hop	8	0.8 IBUs
1.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	9	-
1.00 tbsp	Yeast Nutrient (Primary 3.0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 8.7 IBUs
Est Color: 19.7 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 5.8 %
Calories: 202.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body,
 Batch Sparge
Sparge Water: 3.12 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.37
Measured Mash PH: 5.20

Total Grain Weight: 12 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

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 (0.86gal, 2.26gal) 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: 3.29 oz

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.29 oz