

Bock Dich, Befehl Ich Dir v2 - 7.1%

Helles Bock

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.44
 Colour : 12 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.067
 Final Gravity : 1.013

Fermentables (1.68 kg)

975 g - Chateau Pilsen 2-Row 3.5 EBC (58.2%)
 ^ Lot # 20220915
 ^ Brouwmaatje (NL) BM-BL.051.002.4
 500 g - Chateau Munich Light 13 EBC (29.9%)
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1
 150 g - Pale Ale Malt 10 EBC (9%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 50 g - Wheat Malt 5.5 EBC (3%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3

Hops (29 g)

60 min - 12 g - Saaz - 3.6% (19 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 15 min - 7 g - Saaz - 3.6% (6 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 5 min - 7 g - Saaz - 3.6% (3 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

30 min hopstand @ 80 °C
 30 min - 3 g - East Kent Goldings - 5.4% (1 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 1.96 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.87 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.88 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

1.2 pkg - Fermentis Saflager Lager W-34/70

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.03 L
 Sparge Water : 4.91 L
 Boil Time : 75 min
 Total Water : 9.94 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 58.5 °C - Strike Temp
 54 °C - 30 min - Protein rest
 68 °C - 60 min - Temperature
 76 °C - 15 min - Mash out

Fermentation Profile

Lager
 10 °C - 7 days - Primary
 13 °C - 14 days - Primary
 17 °C - 2 days - Primary
 4 °C - 1 days - Cold Crash
 10 °C - 14 days - Carbonation
 10 °C - 42 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 49 Mg 11 Na 15 Cl 65 SO 87 HCO 17

SO/Cl ratio: 1.4

Mash pH: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Liquid Yeast:

Wyeast Labs: 2206 Bavarian Lager

White Labs: WLP830 German Lager

Wyeast Labs: 2308 Munich Lager

Dry Yeast:

Fermentis: Saflager W-34/70