

Bock Dich, Befehl Ich Dir - 7.1%

Helles Bock

Author: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.39
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 (26 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% (5 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
5 min - 7 g - Saaz - 3.6% (2 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

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

1.4 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