

Traditional Bock - 5.8%

Dunkles Bock
Author: atab | The Malt Miller
Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.36
Colour : 39 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.064
Final Gravity : 1.020

Fermentables (1.69 kg)
705 g - Maris Otter 5.5 EBC (41.6%)
^ The Malt Miller (UK) MAL-00-038
705 g - Munich Malt 24 EBC (41.6%)
^ The Malt Miller (UK) MAL-00-027
142 g - Carapils 4 EBC (8.4%)
^ Brouwnatje (NL) BMBL-051.307.7/1
142 g - Special B 290 EBC (8.4%)

Hops (7.6 g)
75 min - 5.2 g - Northern Brewer (T90) - 7.8%..
^ The Malt Miller (UK) HOP-06-003
30 min - 2.4 g - Tettnang - 4.5% (4 IBU)

Miscellaneous
Mash - 2.36 g - Calcium Chloride (CaCl2) 33 %..
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.53 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.4 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.76 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
15 min - Boil - 0.243 items - Protafloc

Yeast
1.2 pkg - Mangrove Jack's Bohemian Lager Yeas...

01 Brouwpunt 5L (75min) (rev 4)
Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 5.08 L
Sparge Water : 4.88 L
Boil Time : 75 min
Total Water : 9.96 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 5 min - Mash out

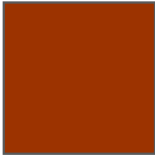
Fermentation Profile
20 Lager (Standard)
12 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 51 Mg 6 Na 24 Cl 87 SO 62 HCO 17

SO/Cl ratio: 0.7
Mash pH 5.22
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:



39 EBC

Recipe Notes

Target: ABV = 6.5% IBU = 22, OG = 1.064, FG = 1.015.
<https://www.themaltmiller.co.uk/product/traditional-bock/>