

## Bock Dich, Befehl Ich Dir v3 - 7.1%

### Helles Bock

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.45  
 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 - Progress - 7.6% (2 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

### 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

### Yeast:

Wyeast Labs: 2206 Bavarian Lager

White Labs: WLP830 German Lager

Wyeast Labs: 2308 Munich Lager

### Dry Yeast:

Fermentis: Saflager W-34/70