

AnOtter Dunkles Bock - 6.7%

Dunkles Bock

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.37
 Colour : 43 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.062
 Total Gravity : 1.065
 Final Gravity : 1.014

Fermentables (1.68 kg)

1.63 kg - Swaen Munich Light 13 EBC (97%)
 ^ Brouwmaatje (NL) BM-SWAENOMUNICH LIGHT1
 50 g - BlackSwaen Chocolate B 900 EBC (3%)
 ^ Brouwmaatje (NL) BM-BLACKSWAEN@CHOCOLATE B1
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (21 g)

First Wort 90 - 4 g - Hallertauer Mittelfrueh...
 90 min - 3 g - Hallertauer Mittelfrüh - 4.3%...
 20 min - 7 g - Saaz - 3.6% (6 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 10 min - 7 g - Saaz - 3.6% (4 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.5 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.96 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.95 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.4 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Phosphoric Acid 75 % 80%
 ^ Lot # /L20003612
 ^ Brouwstore (NL) 055.054.1
 10 min - Boil - 1 g - Irish Moss

Yeast

2 pkg - Wyeast Labs Bavarian Lager 2206
 ^ Brouwmaatje (NL) BM-BL.050.141.1

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.04 L
 Sparge Water : 5.35 L
 Boil Time : 90 min
 Total Water : 10.39 L



43 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Bock Bier
 56.3 °C - Strike Temp
 52 °C - 15 min - Mash 1
 58 °C - 10 min - Mash 2
 62 °C - 35 min - Mash 3
 71 °C - 20 min - Mash 4
 78 °C - 15 min - Mash Out

Fermentation Profile

Bock
 10 °C - 12 days - Primary
 13 °C - 2 days - Primary
 4 °C - 28 days - Secondary
 4 °C - 91 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 73 Mg 13 Na 52 Cl 80 SO 123 HCO 129

SO/Cl ratio: 1.5

Mash pH: 5.28

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:

Recipe Notes

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Recipe Notes

Target Profile: Ca = 73, Mg = 13, Na = 34, Cl = 80, SO4 = 94, HCO3 = 134, pH = 5.29.