

Short & Shoddy | Dunkles Bock (6C) - 6.2%

Dunkles Bock

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Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.38
Colour : 29 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.055
Original Gravity : 1.063
Final Gravity : 1.016

Fermentables (1.59 kg)

1.094 kg - Munich I 15 EBC (68.9%)
416 g - Llano Pilsner 3.5 EBC (26.2%)
66 g - Caramunich Malt 110 EBC (4.2%)
11 g - Roasted Barley 1180 EBC (0.7%)

Hops (13.3 g)

30 min - 5.2 g - Northern Brewer - 10.2% (17...
15 min - 8.1 g - Hersbrucker - 4.3% (7 IBU)

Miscellaneous

Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.69 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.87 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Que Bueno L09

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.76 L
Sparge Water : 3.74 L
Boil Time : 30 min
Total Water : 8.5 L



29 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
18.9 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 50 Mg 10 Na 3 Cl 42 SO 93 HCO 17

SO/Cl ratio: 2.2
Mash pH: 5.4
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

Water Profile: Ca 50 | Mg 10 | Na 0 | SO4 93 | Cl 48

<https://brulosophy.com/2024/12/09/short-shoddy-dunkles-bock/>