

Viergranen Bokbier - 6%

Dunkles Bock

Author: 't Wort Wat

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.57
 Colour : 36 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.064
 Original Gravity : 1.060
 Final Gravity : 1.014

Fermentables (2.74 kg)

1 kg - Pilsnoot (3 EBC) 3 EBC (36.5%)
 500 g - Tarwemout (4 EBC) 4 EBC (18.2%)
 400 g - Havervlokken 0 EBC (14.6%)
 400 g - Rogge 0 EBC (14.6%)
 200 g - Aromamout 150 EBC (7.3%)
 200 g - Caramout (120 EBC) 120 EBC (7.3%)
 35 g - Chocolademout (1000 EBC) 1000 EBC (1.3%)
 6 g - Bottelsuiker 0 EBC (0.2%)

Hops (27 g)

90 min - 17 g - Northern Brewer (Whole) - 8.5...
 15 min - 10 g - Saaz hop (Whole) - 3% (3 IBU)

Miscellaneous

Mash - 2.64 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.6 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.45 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.85 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 90 min - Boil - 200 ml - Rozijnen

Yeast

7 ml - null Yeasthead Delta C null

Imported

Batch Size : 10 L
 Boil Size : 10 L
 Post-Boil Vol : 10.83 L

Mash Water : 5.22 L
 Sparge Water : 5.93 L
 Boil Time : 90 min
 Total Water : 11.15 L



36 EBC

Brewhouse Efficiency: 75%
 Mash Efficiency: 78%

Mash Profile

Maischen

37 °C - 10 min - Stap 1
 45 °C - 10 min - Stap 2
 54 °C - 10 min - Stap 3
 62 °C - 20 min - Stap 4
 68 °C - 20 min - Stap 5
 72 °C - 20 min - Stap 6
 78 °C - 5 min - Stap 7

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 51 Mg 6 Na 24 Cl 88 SO 62

SO/Cl ratio: 0.7
 Mash pH: 5.32
 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: