

Oerbock - 5.9%

Dunkles Bock

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Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.52
 Colour : 38 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.058
 Final Gravity : 1.013

Fermentables (1.57 kg)

1.286 kg - Munichmout (15 EBC) 15 EBC (81.7%)
 135 g - Caramout (120 EBC) 120 EBC (8.6%)
 135 g - Pilsnout (3 EBC) 3 EBC (8.6%)
 15 g - Zwarte mout (1300 EBC) 1300 EBC (1%)
 3 g - Bottelsuiker 0 EBC (0.2%)

Hops (25 g)

90 min - 3 g - Hallertau Hersbräcker (Whole)...
 90 min - 3 g - Tettnanger (Whole) - 4.3% (6 IBU)
 60 min - 5.6 g - Hallertau Hersbräcker (Whole)...
 60 min - 5.6 g - Tettnanger (Whole) - 4.3% (1...
 15 min - 3.9 g - Hallertau Hersbräcker (Whole)...
 15 min - 3.9 g - Tettnanger (Whole) - 4.3% (4...

Miscellaneous

Mash - 2.45 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.42 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.78 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 ml - null Wyeast 1338 European Ale null

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

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

Mash Water : 4.71 L
 Sparge Water : 5.58 L
 Boil Time : 90 min
 Total Water : 10.29 L



38 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Maischen
 57.4 °C - Strike Temp
 53 °C - 20 min - Stap 1
 65 °C - 20 min - Stap 2
 72 °C - 45 min - Stap 3
 78 °C - 5 min - Stap 4

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: 5.23
 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: