

Stuiver - 7%

Dunkles Bock

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.51
 Colour : 50 EBC
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.060
 Original Gravity : 1.071
 Final Gravity : 1.018

Fermentables (7.2 kg)

5.8 kg - Munich Light 13.5 EBC (80.6%)
 600 g - Goldswaen Munich Dark 146 EBC (8.3%)
 600 g - Pilsner 3.7 EBC (8.3%)
 200 g - Blackswaen Choco-B 900 EBC (2.8%)

Hops (120 g)

90 min - 30 g - Hallertauer Mittelfrüh - 4.3%...
 90 min - 30 g - Hallertauer Mittelfrüh - 4.3%...
 20 min - 30 g - Saaz - 3.4% (6 IBU)
 10 min - 30 g - Saaz - 3.4% (4 IBU)

Miscellaneous

Mash - 1.3 g - Calcium Chloride (CaCl2)
 Mash - 1.3 g - Canning Salt (NaCl)
 Mash - 1.79 g - Epsom Salt (MgSO4)
 Mash - 2.47 g - Gypsum (CaSO4)
 Mash - 2.3 ml - Lactic Acid 80%
 Sparge - 0.8 g - Calcium Chloride (CaCl2)
 Sparge - 0.8 g - Canning Salt (NaCl)
 Sparge - 1.11 g - Epsom Salt (MgSO4)
 Sparge - 1.53 g - Gypsum (CaSO4)
 Sparge - 2.02 ml - Lactic Acid 80%
 10 min - Boil - 5 g - Fermax Yeast Nutrient
 10 min - Boil - 4 g - Irish Moss

Yeast

1 pkg - Wyeast Bavarian Lager 2206
 Starter: 2 L (197 g DME)

Grainfather 90 min

Batch Size : 23 L
 Boil Size : 29.5 L
 Post-Boil Vol : 25 L
 Mash Water : 22.94 L
 Sparge Water : 12.32 L
 Sparge Water Temp : 78 °C
 Boil Time : 90 min
 HLT Water : 13.82 L
 Total Water : 36.76 L



50 EBC

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.1%

Mash Profile

Bock Bier
 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
 12 °C - 12 days - Primary
 18 °C - 2 days - Primary
 4 °C - 28 days - Secondary

Water Profile

Oosterhout (75%) (Dark Lager)
 Ca 73 Mg 13 Na 34 Cl 80 SO 94

SO/Cl ratio: 1.2

Mash pH: 5.29

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

Stuiver

Recipe Notes

https://www.twortwat.nl/per.auteur?article_id=1303224949
<https://nationalhomebrew.com.au/brewers-library-beer-lager-brewing-tips>
<https://byo.com/water/item/9-10-keys-to-great-lager>
<http://b33rsmith.com/blog/2014/01/24/brewing-the-perfect-lager-at-home/>
<https://www.homebrewersassociation.org/how-to-brew/5-tips-homebrewing-lager/>

Target: ABV = 7.0 %, IBU = 36, EBC = 49.5, OG = 1.071, FG = 1.018.
Profile: Ca = 73, Mg = 13, Na = 34, Cl = 80, SO4 = 94, HCO3 = 134, pH = 5.29.