

Einbecker Ur-bock Dunkel (clone) - 7.4%

Dunkles Bock

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.55
 Colour : 37 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.067
 Final Gravity : 1.011

Fermentables (1.89 kg)

1.819 kg - Munich Malt 24 EBC (96.3%)
 ^ The Malt Miller (UK) MAL-00-027
 70 g - CaraMunich Type 3 150 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-01-011

Hops (22.9 g)

90 min - 4 g - Challenger (T90) - 7.2% (14 IBU)
 ^ The Malt Miller (UK) HOP-04-000
 60 min - 6.4 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008
 30 min - 12.5 g - Hallertauer Hersbrucker - 2...
 ^ The Malt Miller (UK) HOP-06-010

Miscellaneous

10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

1.8 pkg - Fermentis Saflager Lager W-34/70
 ^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 5.67 L
 Sparge Water : 4.92 L
 Boil Time : 90 min
 Total Water : 10.59 L



37 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Stepped Mash
 54 °C - Strike Temp
 50 °C - 30 min - Temperature
 65 °C - 60 min - Temperature
 78 °C - 5 min - Dunk Sparge

Fermentation Profile

Ale
 17 °C - 14 days - Primary

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

Target: ABV = 7.0 %, IBU = 38, EBC = 40, OG = 1.067, FG = 1.015.
 I'll be using a lager yeast for the first time this week. I've been gradually convinced over the last few months that you can get away with warmer temperatures using Saflager W34/70. I'm too chicken to attempt a pale lager straight off the bat, instead I'm plumping for something darker and maltier and giving this dunkel a go. It's based on the Einbecker dunkel from Wheelers Brew Classic European Beers (p.143) so shouldn't hold too many surprises. The hops are a bit of a mish-mash because I'm trying to use up some older pellets and the Hersbrucker I found has a very low %AA. (The original uses Northern Brewer and Hersbrucker.) Doing a step mash because, well, German beer innit? Although seeing as I use brew-in-a-bag it's not very traditional at all.