

## Helles Bock - 6.7%

### Helles Bock

Author: Brewer's Friend Blog

Type: All Grain

IBU : 32 (Tinseth)  
BU/GU : 0.45  
Colour : 14 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.054  
Original Gravity : 1.070  
Final Gravity : 1.019

### Fermentables (1.77 kg)

884 g - Pilsner 3.2 EBC (50%)  
552 g - Vienna 7.9 EBC (31.2%)  
331 g - Munich - Light 10L 19.7 EBC (18.7%)

### Hops (26.6 g)

60 min - 11.4 g - Hallertau Mittelfruh - 3.7%...  
30 min - 7.6 g - Hallertau Mittelfruh - 3.7%...  
10 min - 7.6 g - Hallertau Mittelfruh - 3.7%...

### Yeast

161.4 ml - White Labs German Bock Lager Yeast...

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.3 L  
Sparge Water : 4.28 L  
Boil Time : 60 min  
Total Water : 9.58 L



14 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

#### Mash Steps

66.6 °C - Strike Temp  
61.1 °C - 15 min - Strike  
66.7 °C - 20 min - Pull off portion of mash,...  
70 °C - 20 min - Decoction  
76.7 °C - NaN min - Batch Sparge to reach boi...

### Fermentation Profile

#### Imported

10 °C - 0 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: