

# Dunkles Bock - V1

Dunkles Bock (6 C)

**Type:** All Grain  
**Batch Size:** 17.00 l  
**Boil Size:** 9.02 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 6.77 l  
**Final Bottling Vol:** 15.00 l  
**Fermentation:** Lager, Two Stage

**Date:** 28 Jan 2017  
**Brewer:** Chris  
**Asst Brewer:**  
**Equipment:** Chris  
Equipment  
**Efficiency:** 70.00 %  
**Est Mash Efficiency:** 76.2 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Create a yeast starter with 4.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 24.47 l
- Mash Water Acid:

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU
2.75 kg	Munich I (Weyermann) (14.0 EBC)	Grain	1	48.7 %
1.20 kg	Munich II (Weyermann) (25.0 EBC)	Grain	2	21.2 %
0.75 kg	Melanoidin (Weyermann) (70.0 EBC)	Grain	3	13.3 %
0.50 kg	Vienna Malt (Weyermann) (5.9 EBC)	Grain	4	8.8 %
0.35 kg	Caramunich I (Weyermann) (90.0 EBC)	Grain	5	6.2 %
0.10 kg	Acid Malt (5.9 EBC)	Grain	6	1.8 %

#### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 12.47 l of water at 78.5 C	68.9 C	60 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- Sparge Water Acid:
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 9.02 l
- Estimated pre-boil gravity is 1.149 SG

#### Boil Ingredients

--	--	--	--	--

Amt	Name	Type	#	%/IBU
40.00 g	Hallertauer Hersbrucker [2.70 %] - Bo...	Hop	7	6.1 IBUs
26.00 g	Hallertau Magnum [11.70 %] - Boil 60....	Hop	8	17.1 IBUs

- Estimated Post Boil Vol: 6.77 l and Est Post Boil Gravity: 1.073 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 17.00 l

### Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Southern German Lager (White Labs #...	Yeast	9	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.073 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 17.00 l)  
 Add water if needed to achieve final volume of 17.00 l

### Fermentation

- 28 Jan 2017 - Primary Fermentation (14.00 days at 12.2 C ending at 12.2 C)  
 11 Feb 2017 - Secondary Fermentation (3.00 days at 16.7 C ending at 16.7 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.023 SG)  
 Date Bottled/Kegged: 14 Feb 2017 - Carbonation: Bottle with 100.27 g Corn Sugar  
 Age beer for 30.00 days at 15.6 C  
 16 Mar 2017 - Drink and enjoy!

### Notes