

Dunkles Bock - V2

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: 24.44 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3.60 kg	Munich I (Weyermann) (14.0 EBC)	Grain	1	64.3 %
1.50 kg	Munich II (Weyermann) (25.0 EBC)	Grain	2	26.8 %
0.15 kg	Aromatic Malt (100.0 EBC)	Grain	3	2.7 %
0.15 kg	Special B Malt (290.0 EBC)	Grain	4	2.7 %
0.10 kg	Acid Malt (5.9 EBC)	Grain	5	1.8 %
0.10 kg	Caraaroma (Weyermann) (400.0 EBC)	Grain	6	1.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 12.44 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 1.147 SG

Boil Ingredients

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Amt	Name	Type	#	%/IBU
40.00 g	Hallertauer Hersbrucker [2.70 %] - Bo...	Hop	7	6.2 IBUs
26.00 g	Hallertau Magnum [11.70 %] - Boil 60....	Hop	8	17.4 IBUs

- Estimated Post Boil Vol: 6.77 l and Est Post Boil Gravity: 1.072 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: 1.072 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: 1.022 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