

Name  Type All Grain Boil Time  min Date 23/02/2017  
 Brewer  Batch Size  l Est Pre-Boil Vol  l Version   
 Equipment  BH Efficiency  % Est Mash Eff  %  Locked

Amt	Name	Type	#	%/IBU	Inventory	Cost
0.10 kg	Acid Malt (5.9 EBC)	Grain	6	1.7 %	0.00 kg	\$0.28
0.30 kg	Caramunich II (Weyermann) (120.0 EBC)	Grain	3	5.0 %	0.00 kg	\$0.83
0.30 kg	Melanoidin (Weyermann) (70.0 EBC)	Grain	4	5.0 %	0.00 kg	\$0.83
0.30 kg	Wheat Malt, Pale (Weyermann) (4.0 EBC)	Grain	5	5.0 %	0.00 kg	\$0.83
2.50 kg	Munich I (Weyermann) (15.0 EBC)	Grain	1	41.7 %	0.00 kg	\$6.89
2.50 kg	Munich II (Weyermann) (25.0 EBC)	Grain	2	41.7 %	0.00 kg	\$6.89
10.00 g	Hallertau Magnum [11.70 %] - Boil 60.0 min	Hop	8	14.8 IBUs	0.00 g	\$0.60
25.00 g	Hallertauer Hersbrucker [2.70 %] - Boil 60.0 min	Hop	7	8.5 IBUs	0.00 g	\$0.88
1.0 pkg	Southern German Lager (White Labs #WLP838) [35.49 m]	Yeast	9	-	0.0 pkg	\$6.00

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Style Guide Comparison

Style	Dunkles Bock	
Est Original Gravity	1.069 SG	1.064-1.072 SG
Bitterness (IBUs)	23.3 IBUs	20.0-27.0 IBUs
Color	34.6 EBC	27.6-43.3 EBC
Est ABV	6.3 %	6.30-7.20 %

Profiles for Mash, Carbonation and Aging

Mash	BIAB, Full Body	Adjust Temp for Equip
Carbonation	Corn Sugar	Carb Level 2.5 vols
Fermentation	Lager, Two Stage	

Select Fields - Choose Fields

Total Grains	6.00 kg
Total Hops	35.00 g
Bitterness Ratio	0.336 IBU/SG
Est Pre-Boil Gravity	1.059 SG
Est Final Gravity	1.022 SG
Measured OG	1.070 SG
Meas Batch Size	17.00 l
Meas Efficiency	63.5 %
Total Cost	24.02 \$