

# Light Bock

This light bock style beer has strong malty characteristics, but no toasted or chocolate aromas.



## Ingredients

### Malt

Pilsner Malt	85%
Carahell® or equivalent	10%
Carared® or equivalent	5%

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### Hops

Spalt, Saaz, Hallertauer, Herbrucker (2 to 6% alpha acid)

Yeast(s)	g/hl	Oz/gal
Saflager S-189	150	0.20

### % alcohol

6 – 7.5

### Original gravity

1.080-1.085

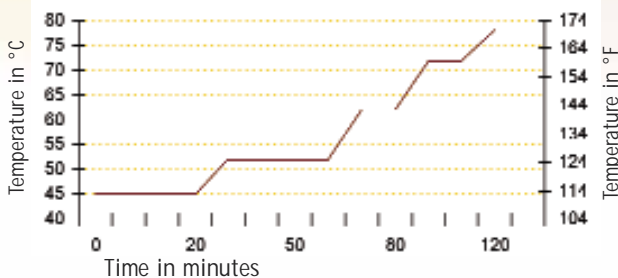
### Bitter Units

24-28

### Colour

pale golden to amber

## Mashing Temperature 120 minutes infusion



## Fermentation temperature

Ideally start at 12°C /53.6°F.

- Step 1. Mash in at 45°C (113°F) rest for 20 minutes
- Step 2. Raise mash temperature to 52°C (125.6°F) rest for 30 minutes
- Step 3. Raise mash temperature to 62°C (143.6°F) rest mash for 20 minutes
- Step 4. Part mash temperature to 72°C (161°F) rest mash for 20 minutes
- Step 5. Boil for 10 minute and return to main mash
- Step 6. Pump at 78°C (172.4°C)

## Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.



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Some modifications may be required to meet your brewing conditions