

Dark Bock



This dark Bock develops toasty, chocolate notes and nutty flavours.
A very little hop contribution either in bitterness or aroma.

Ingredients

Malt

Munich Malt	60%
Vienna Malt	30%
Caramunich® or equivalent	8.5%
Carafa® or equivalent	1.5%

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Hops

Hallertauer (Mittelfrüh), Hallertauer Hersbrucker,
Spult (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

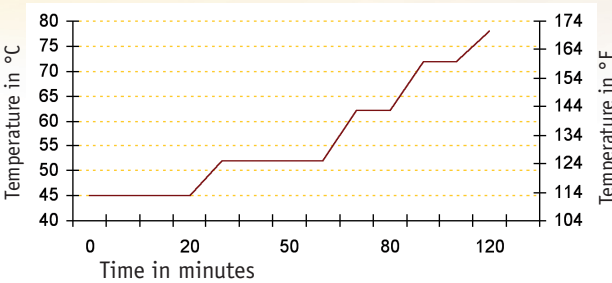
Bitter Units

18-22

Colour

deep copper
to dark brown

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 90 minutes

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.

