

#121 Sommer Bock

Traditional Bock (5 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,96 l
Boil Time: 75 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Lager, Single Stage

Date: 17 Apr 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	73,8 %
0,75 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	12,3 %
0,50 kg	Extra Special (Briess) (256,1 EBC)	Grain	3	8,2 %
0,25 kg	Caraaroma (256,1 EBC)	Grain	4	4,1 %
0,10 kg	Peat Smoked Malt (5,5 EBC)	Grain	5	1,6 %
7,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	11,5 IBUs
75,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	7	8,7 IBUs
1,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M...	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,074 SG
Est Final Gravity: 1,025 SG
Estimated Alcohol by Vol: 6,4 %
Bitterness: 20,3 IBUs
Est Color: 41,4 EBC

Measured Original Gravity: 1,073 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,3 %
Calories: 692,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 14,16 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,42
Measured Mash PH: 5,20

Total Grain Weight: 6,10 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 17,91 l of water at 74,9 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 14,16 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54
PSI
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

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