

Bock

Description: A strong, malty, smooth beer with a rich colour and a hint of sweetness in the palate.

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|-------------------|---------------------|
| Original Gravity | 1066 or 16.5 Brix |
| Alcohol by Volume | 6.5% |
| Colour | 40 EBC or 15.5 ASBC |
| Bitterness | 38 EBU |

Malts:

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| Lager Malt | 70% |
| Munich Malt (10-16 EBC or 6-8 ASBC) | 22% |
| Crystal Malt (160-180 EBC or 70-80 ASBC) | 8% |

Mashing:

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|-----------------------------|------------|
| Mash-in at 45C and hold for | 20 minutes |
| Raise to 50C and hold for | 20 minutes |
| Raise to 66C and hold for | 45 minutes |
| Sparge or lauter at 75C | |

Hops and Boiling:

All bittering hops are added at the start of boil, use types like Hallertau Northern Brewer, Perle, Hersbrucker or Tettnanger

Add 50 grams/Hl at the end of boil, such as - Perle, Hersbrucker or Tettnanger

Fermentation and Maturation:

Cool the wort to 12C and pitch with a suitable lager yeast such as Wyeast - 2206 or 2308. Fermentation should be approximately 7 to 10 days, with a maximum fermentation temperature of 15C. When the gravity reaches 1018 or 4.5 Brix cool the beer. Allow the beer to mature for at least 14 days at 0 to 2C.