Belgian Malts that Make Your Beer So Special

Dunkel Bock

Beer recipe



ABV 6.2%	Color 60 EBC	Bitterness 25 IBU

Description
Typical Dunkel Bock with Vienna and Munich malts to give a good and rich malty character and a small addition of roasted malt for color adjustment. Long boil to enhance the Maillard notes and addition of only one noble hop to promote a moderate bitterness to balance the full body of this beer.

Service:
Temperature: 4-6°C

BREWER`S TIPS
Mashing: Do the first amylolytic rest around 66-68°C to promote a full-body beer as part of this style.

Keep the carbonation low to medium as part of the style.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

RECIPE FOR 100L

MALT

Château Pilsen 2RS	28% / 6.2 kg
Château Vienna	30% / 6.6 kg
Château Munich	38% / 8.4 kg
Château Black	4% / 0.9 kg

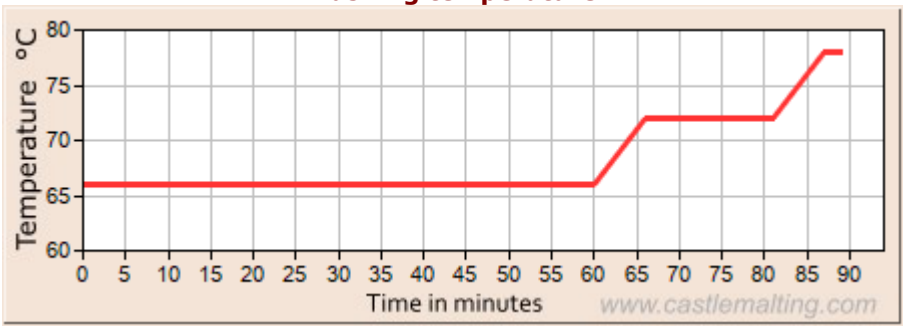
HOPS

Hallertau Tradition (5.5% aa)	200 g

YEAST

SafLager W-34/70	100 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 66°C

Rest for 60min at 66°C

Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 90min.

Hop addition 1: After 30min add 130g of H. Tradition (22.5 IBU)

Hop Addition 2: After 80min add 70g H. Tradition (2.5 IBU)

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	14.0°P	Efficiency	85%

Step 3: Fermentation and Maturation Cool down the wort to 12°C and pitch the yeast. Ferment at 12°C for 2 days then rise to 15°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	80%	FG	2.95°P

Step 4: Cold Aging and Packaging
Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.