

# BB Bock

Dunkles Bock

Recipe by **Roel den Bakker**



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Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume
<b>20 L</b>	<b>1 L</b>	<b>60 mins</b>	<b>74%</b>	<b>18.89 L</b>
OG	FG	IBU	Colour	Sparge Volume
<b>1.061</b>	<b>1.007</b>	<b>23.3</b>	<b>28.1</b>	<b>10.67 L</b>

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Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Munich Dark (Swaen)	<b>2.80 kg</b> (49%)	<b>Mash</b>	<b>36.0</b>	<b>20.1</b>
Pilsner (Swaen)	<b>2.20 kg</b> (39%)	<b>Mash</b>	<b>37.4</b>	<b>3.6</b>
Carared (Weyermann)	<b>0.50 kg</b> (9%)	<b>Mash</b>	<b>35.8</b>	<b>50.0</b>
CaraAroma (Weyermann)	<b>0.20 kg</b> (4%)	<b>Mash</b>	<b>33.8</b>	<b>400.1</b>

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## Mash Steps

	Temp	Time
Protein Rest	<b>55 °C</b>	<b>15 min</b>
Saccharification	<b>63 °C</b>	<b>45 min</b>
Mash 1	<b>68 °C</b>	<b>15 min</b>
Mash 2	<b>73 °C</b>	<b>20 min</b>
Mash Out	<b>78 °C</b>	<b>1 min</b>

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## Hops

	Amount	Type	Usage	Time	AA
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## Hops

	Amount	Type	Usage	Time	AA
BrewersGold (Arsegan) (IBU: 22.7)	<b>40.00 g</b> (80%)	<b>Pellet</b>	<b>Boil</b>	<b>60 min</b>	<b>5.2</b>
Hallertau Mittelfruh (Arsegan) (IBU: 0.6)	<b>10.00 g</b> (20%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>10 min</b>	<b>3</b>

## Yeast

	Amount	Attenuation
Belgian Tripel Yeast M31 (Mangrove Jack's)	<b>10 g</b>	<b>79 %</b>

## Extras

	Amount	Usage	Time
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## Fermentation Steps

	Temp	Time
Primary Fermentation	<b>20 °C</b>	<b>4 days</b>
Secondary Fermentation	<b>20 °C</b>	<b>10 days</b>

## Notes

Hallertau als vervanging voor Hersbrucker Spat.  
Eigen mix van cara malts