

# Belgian Malts that Make Your Beer So Special

## Dunkel Bock

# **RECIPE FOR 100L MALT**



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

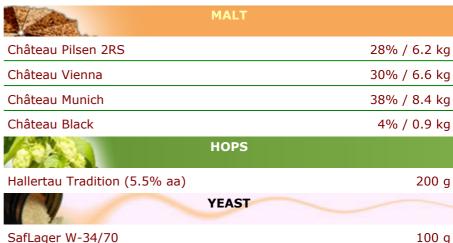
### **BREWER'S TIPS**

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



Beer recipe

SafLager W-34/70

Mashing temperature O 80 Temperature 65 60 60 15 20 25 30 35 40 45 50 55 60 65 70 75 80 85 90 Time in minutes www.castlemalting.com

### Step 1: Mashing

Mash-in and follow the profile below:

2.7 L/kg 5.3 Mix Ratio pН

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

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 <sup>o</sup> P |
|-------------|-----|----|---------------------|
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## 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!

<sup>\*</sup>For refermentation in the bottle, add brewing sugar and SafAle F-2.