Helles Bock

Helles bock/maibock (3 A)

Type: All Grain
Batch Size: 30.00 l
Boil Size: 41.71 l
Boil Time: 90 min
End of Boil Vol: 36.46 l
Final Bottling Vol: 20.00 l
Fermentation: Lager, Single Stage

Date: 08 May 2021
Brewer: Niels
Asst Brewer:
Equipment: Niels' Equipment (New)
Efficiency: 72.00 %
Est Mash Efficiency: 84.0 %
Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 52.22 l
- ◯ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4.00 kg	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	47.1 %
3.00 kg	Munich Malt (9.0 SRM)	Grain	2	35.3 %
1.50 kg	Melanoiden Malt (20.0 SRM)	Grain	3	17.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 24.17 l of water at 73.4 C	65.6 C	75 min

- ◯ Sparge Water Acid:
- ◯ Fly sparge with 28.05 l water at 75.6 C
- ◯ Add water to achieve boil volume of 41.71 l
- ◯ Estimated pre-boil gravity is 1.053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
50.00 g	Northern Brewer [8.00 %] - Boil 75.0 min	Hop	4	29.4 IBUs
1.32 Items	Britewort Tablet (Boil 15.0 mins)	Fining	5	-
10.00 g	Tettnang [4.50 %] - Boil 15.0 min	Hop	6	1.6 IBUs
10.00 g	Tettnang [4.50 %] - Boil 0.0 min	Hop	7	0.0 IBUs

- ◯ Estimated Post Boil Vol: 36.46 l and Est Post Boil Gravity: 1.063 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature

◯ Transfer wort to fermenter

◯ Add water if needed to achieve final volume of 30.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Bohemian Lager (Wyeast Labs #2124) [124.…	Yeast	8	-

◯ Measure Actual Original Gravity _____ (Target: 1.063 SG)

◯ Measure Actual Batch Volume _____ (Target: 30.00 l)

◯ Add water if needed to achieve final volume of 30.00 l

Fermentation

◯ 08 May 2021 - Primary Fermentation (14.00 days at 12.2 C ending at 12.2 C)

◯

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.016 SG)

◯ Date Bottled/Kegged: 22 May 2021 - Carbonation: Bottle with 117.64 g Corn Sugar

◯ Age beer for 30.00 days at 15.6 C

◯ 21 Jun 2021 - Drink and enjoy!

Notes