



Bock of Ages – Our traditional, malty German Bock!

This bock rocks! Our traditional bock uses Munich malt as the base, with some pilsner malt, to create a rich, malt-forward beer. Add melanoidin and Special B malts for richness and a slight stone fruit sweetness, and you've got a delicious beer that will have your friends coming back for more every time!

BEER SPECS

Original Gravity:

1.061 —1.063 @ 65% efficiency

1.066 —1.068 @ 70% efficiency

1.071 —1.073 @ 75% efficiency

Final Gravity: 1.017—1.020

IBU: 25-30

ABV%: 5.4% - 7.4%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A higher mash temperature is recommended to create a rich, malty bock. We suggest a mash temperature of 154° - 156°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 55° - 65°F if using California Lager or Scottish yeast. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

If using a traditional lager yeast like Wyeast #2206, ferment at 46-54F during primary fermentation. Once the gravity has dropped 3/4ths of the way to the expected final gravity, raise the temperature of the beer by 10 degrees for 2-3 days until primary fermentation completes, then lager in primary at 38-42F for 2-6 weeks.

RECIPE DETAILS

- 10 lbs.** Munich Malt
- 3 lb.** Pilsner Malt
- 0.5 lb.** Melanoidin Malt
- 0.5 lb.** Special B Malt

FERMENTABLES

90 Minute Boil

- 0.75 oz.** Magnum hops, added 60 min from the end of the boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2206 Bavarian Lager, White Labs WLP833 German Bock Lager, Wyeast #2112 California Lager, Wyeast #1728 Scottish ale, or Saflager S-23 Dry Yeast.

If using Wyeast #2112 California Lager or #1728 Scottish Ale, a yeast starter or two packs of yeast is highly recommended.

If using a traditional lager yeast such as Wyeast #2206 Bavarian Lager, White Labs WLP833 German Bock Lager, a large starter or 4 packs of yeast is highly recommended.

Brewer's Notes:

Although there is only a small portion of pilsner malt in this beer, we still recommend doing a 90 minute boil to eliminate precursors to DMS. Be sure to plan your water volumes accordingly to account for the extra boiloff. This beer is the perfect candidate for decoction mashing to add an extra layer of richness to the beer, if you so choose!

