



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

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Bock

(This will yield a 5bbl batch on a 7bbl system due to mash tun size restraint.)

Description: Deep amber colored, rich and malty strong lager.

Quantity	Ingredients
275 lbs	Briess Pilsen Malt
100 lbs	Briess Bonlander® Munich Malt
50 lbs	Briess Aromatic Malt
10 lbs	Briess Caramel Malt 60L
50 lbs	Briess Munich Malt 20L
5 lbs	Briess Dark Chocolate Malt

Total boil time = 120 minutes

1. 3.25 lbs Hallertau hops (2.1%) (90 min boil)
2. 1 oz Breakbright kettle coagulant (20 min boil)
3. 3.25 lbs Hallertau hops (2.1%) (20 min boil)
4. #2124 Wyeast Bohemian Lager yeast

Specs:

1. Mash at 153° F for 45 minutes
2. Sparge at 170° F
3. Knock out at 65° F and oxygenate highly
4. 16.5 Brix
5. 35 IBU's
6. 7.0% abv
7. Color - 28 SRM