

Direcat Brewing Big Boi Bock V1 (V1) - 7%

Helles Bock

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Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.42
Color : 6 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056
Original Gravity : 1.065
Final Gravity : 1.012

Fermentables (17.2 lb)

13 lb - Pilsner 1.8 °L (75.6%)
2.5 lb - Munich II 9.2 °L (14.5%)
1.7 lb - Vienna Malt 2.8 °L (9.9%)

Hops (4 oz)

60 min - 2 oz - Hersbrucker - 2.75% (17 IBU)
15 min - 2 oz - Hallertauer Mittelfrueh - 4%
(11 IBU)

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
Mash - 0.2 g - Calcium Chloride (CaCl2)
Mash - 1.9 g - Epsom Salt (MgSO4)
Mash - 1.9 g - Gypsum (CaSO4)
Mash - 0.1 g - Magnesium Chloride (MgCl2)

Yeast

2 pkg - Fermentis Saflager Lager W-34/70

BrewEasy 5 Gallon 240V

Batch Size : 5.5 gal
Boil Size : 7.25 gal
Post-Boil Vol : 6.25 gal

Mash Water : 6.12 gal
Sparge Water : 0 gal
Boil Time : 60 min
HLT Water : 1.88 gal
Top-Up Water : 2.49 gal
Total Water : 10.48 gal

Brewhouse Efficiency: 55%
Mash Efficiency: 60%

Mash Profile

High fermentability
165.6 °F - Strike Temp
154 °F - 60 min - Temperature
170 °F - 15 min - enzyme death

Fermentation Profile

HellesBock
60 °F - 10 PSI - 5 days - Primary
70 °F - null PSI - 5 days - Secondary
36 °F - null PSI - 21 days - Conditioning

Water Profile

Kennesaw House (Vienna)
Ca 23 Mg 7 Na 10 Cl 16 SO 60 HCO 36

SO/Cl ratio: 3.9

Mash pH: 5.67

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



6 SRM