

# BOCK (All Grain)

Official NORTHERN BREWER Instructional Document

Beer lovers have been drinking this distinctive style in one form or another for almost four hundred years. Bock is a strong, malty beer that, as Darryl Richman says, "provide the extra Gemütlichkeit needed to endure cold, short, gray days." In keeping with German brewing law, our Bock has an original gravity of 1.064, and, after three patient months of cold conditioning, it will become a beautifully rich and smooth full-bodied dark lager. Recommended: 2-stage cold fermentation and yeast starter.

## O.G: 1.064 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 6-8 week cold secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 5 lbs. German Munich malt
- 5 lbs. German Vienna
- 2 lbs. German Dark Munich malt
- 0.5 lbs. Belgian Caramunich

## BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Saflager W/34-70.  
Optimum temperature: 48-59°F
- **LIQUID YEAST OPTION:**  
Wyeast #2206 Bavarian Lager Yeast.  
Optimum temperature: 46-56°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

## YEAST

### DRY YEAST (DEFAULT):

Saflager W/34-70.

Optimum temperature: 48-59°F

### LIQUID YEAST OPTION:

Wyeast #2206 Bavarian Lager Yeast.

Optimum temperature: 46-56°F