



Billy Goat Dunkel Bock (All Grain)



We don't want to say that drinking this classic German bock is like having a mystical experience, but seriously, indulge yourself with one sip of this malty brown beauty, and you'll feel like you've been head-butted by a billy goat, and first you'll see stars, and then you'll see the light! And believe you will, when this silky elixir fills your mouth and electrifies your taste buds, bestowing you with deep-silken maltiness and bountiful toasty-caramel goodness. And with your new found conviction, you'll want to butt heads with everyone you know and bring them to the light!

Just the Facts, Ma'am:

BJCP Style: 5B. Traditional Bock
Original Specific Gravity: 1.067 - 1.071
Final Specific Gravity: 1.015 - 1.019
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.8%
Color: 15 SRM (Traditional brown, with flashes of garnet!)
International Bittering Units: 25
Time to Awesome Drinkability: 10 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

11.2 lbs Light Munich
8 oz Caravienne Malt
2 oz Chocolate Malt
6 oz Melanoidin Malt

Hops & Hop Addition Schedule:

1½ oz Hallertau Hops (Bittering, 60 Minutes)
½ oz Hallertau Hops (Bittering, 30 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
Wyeast 2308 Munich Lager Yeast

Or

Dry Yeast: Saflager S-23 Yeast or Lalbrew Diamond Dried Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

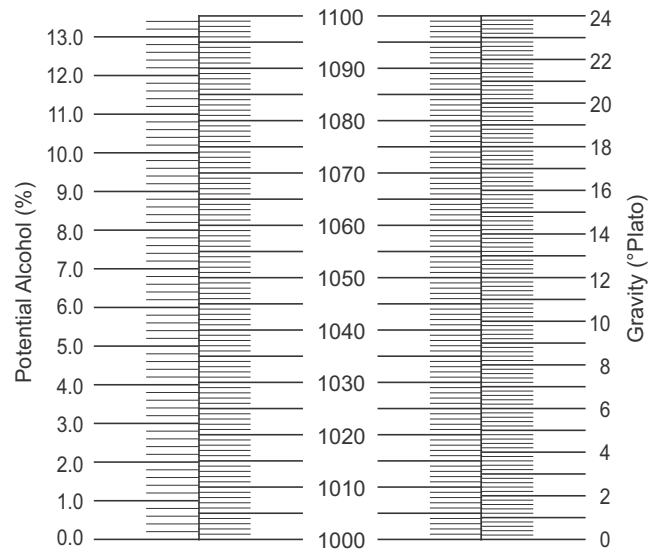
Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

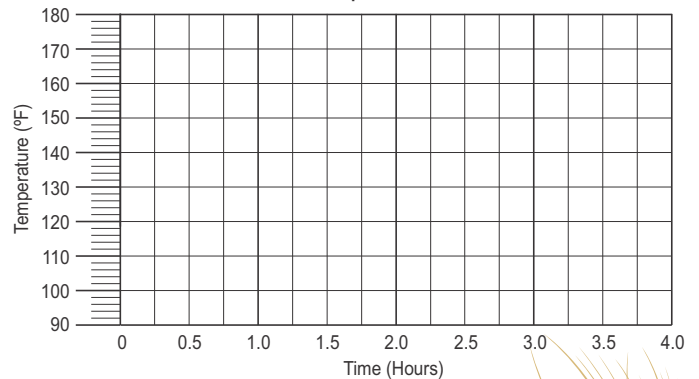
Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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Mash Temperature and Time



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