

## Gnurrebokken - 5.4%

**Bock**

Author: TuneBrygget

Type: All Grain

IBU: 23 (Tinseth)

Color: 58 EBC

Carbonation: 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity: 1.057

Original Gravity: 1.063

Final Gravity: 1.024

### Fermentables

3.25 kg - Mash - Carahell 25 EBC

3.25 kg - Mash - Munich 15 EBC

1.6 kg - Mash - Pale Ale 5 EBC

0.5 kg - Crystal Dark 275 EBC

0.4 kg - Carafa II 1150 EBC

### Hops

60 min - Boil - 100 g - Hallertauer Mittelfrueh - 4%

### Miscellaneous

10 min - Boil - 10 g - Gjærnæring

### Yeast

1 billion cells - White Labs German Bock Lager WLP833

GrainFather TuneBrygget

Batch Size: 40 L

Boil Size: 46.69 L

Boil Time: 90 min

Mash Water: 23 L

Sparge Water: 17 L

Top-Up Water: 13.89 L

Total Water: 53.89 L

Efficiency: 94.8%

Mash Efficiency: 96%

### Mash Profile

High fermentability plus mash out

68 °C - 90 min - Hovedmesk

78 °C - 10 min - Utmesk

### Fermentation Profile

Lager

11 °C - 7 days - Primary

15 °C - 14 days - Primary

2 °C - 7 days - Cold Crash

### Measurements

Mash PH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Notes: