



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

# MOUNTAIN DANCER

## DUNKLES BOCK

**OG:** 1.070                      **Color:** 17 SRM  
**FG:** 1.019                      **ABV:** 6.7%  
**IBU:** 23.6

Extract	Weight	Percent
Pilsner LME	6 lbs	56.9
Munich LME	3.3 lbs	31.3

Steeping Grains	Weight	Percent
Crystal 135-155°L	12 oz	7.1
CaraMunich 30-40°L	8 oz	4.7

Hops	Weight	IBU
Hallertau, 60 min	1.5 oz	22.9

### Yeast

White Labs German Bock Lager WLP833, Wyeast Bavarian Lager 2206, or Fermentis Saflager S-23

### Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 6C - Dunkles Bock

Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means "billy-goat" in German, and is often used in logos and advertisements.

Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin

Vital Statistics:	OG: 1.064 – 1.072	FG: 1.013 – 1.019
SRM: 14-22	ABV: 6.3-7.2%	IBUs: 20 - 27

flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

**Commercial Examples:** Einbecker Ur-Bock Dunkel, Pennsylvania Brewing St. Nick Bock, Aass Bock, Great Lakes Rockefeller Bock, Stegmaier Brewhouse Bock

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9 lbs. Vienna Malt  
3 lbs. Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Reduce bittering hop to 1.25 oz

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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