

# What the Bock?

## Or How I Learned to Love the Malt



By: Some random beer nerd from BAM

# From humble\* (not really) beginnings



The first Bocks were brewed in the German City of Einbeck. The city's early adoption of hops and proximity to trade routes led its beer to gain renown all over what is now Germany. They were originally brewed as ales

In 1612 after Einbeck began to fall on hard times during the 30 Years War many brewers made their way to Munich to brew at the behest of the Duke of Bavaria



No one really seems to know why Bocks are called Bocks, which also happens to mean Billy-Goat in German, but there are a few theories.

One theory (the boring one) is that “Bock” is simply a corruption of the name Einbeck caused by the southern dialect used by Bavarians. Another saying that Bock’s were brewed under the sign of Capricorn.

The best, in my opinion, is from the story of a drinking contest between a Bavarian duke and a knight from Brunswick. Each was given a cask of beer from his opponent’s store. After a few drinks the knight found himself drunk on the ground while the Bavarian remained in his seat. The embarrassed knight blamed a goat that had found its way into the courtyard and knocked him over. The Bavarian, who also happened to be a brew master, laughed and told the knight, “The Bock that threw you over was brewed by me.”



# Traditional Bock Characteristics

- ❖ **Aroma:** Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.
- ❖ **Appearance:** Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.
- ❖ **Flavor:** Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.
- ❖ **Mouthfeel:** Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.
- ❖ **Comments:** Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.
- ❖ **Ingredients:** Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast

## Vital Statistics:

IBUs: 20 – 27

SRM: 14 – 22

OG: 1.064 – 1.072

FG: 1.013 – 1.019

ABV: 6.3 – 7.2%

# But wait there's more!

## ❖ 5A. Maibock/Helles Bock :

**Overall Impression:** A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

<b>Vital Statistics:</b>	OG: 1.064 – 1.072
IBUs: 23 – 35	FG: 1.011 – 1.018
SRM: 6 – 11	ABV: 6.3 – 7.4%

## ❖ 5C. Doppelbock :

**Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

<b>Vital Statistics:</b>	OG: 1.072 – 1.112
IBUs: 16 – 26	FG: 1.016 – 1.024
SRM: 6 – 25	ABV: 7 – 10%

## ❖ 5D. Eisbock :

**Overall Impression:** An extremely strong, full and malty dark lager.

<b>Vital Statistics:</b>	OG: 1.078 – 1.120
IBUs: 25 – 35	FG: 1.020 – 1.035
SRM: 18 – 30	ABV: 9 – 14%

# Recipes!!!!

Dopplebock Ingredients:

**Malt (remember to have the homebrew shop crack the grains)**

7 lbs Amber Malt Extract \*dry or liquid\*

3 lbs Pale Extract \*dry or liquid\* (switch to 5 lbs Amber and 5 lbs Wheat for something fun)

(You will want to steep the following @ 150 degrees for 25-30 min before adding the malt extract)

1lbs Caramunich

4oz Carafa 2 or if you cant find that 3oz chocolate and 1 oz Roasted Barley (Carafa 2 is the best option though as you will end up with a dunkelbock-ish beer otherwise

4 oz Carapils

Hops:

2 oz Tettnanger @ 4.5% for 60 min boil (try to shoot for around 25 IBU's ) You can use 1.75oz if its 5% 2.25oz if its 4% or less

Yeast: (use any one you feel like)

Wyeast 2206 Old Bavarian

White Labs 830 German Lager

White Labs 833 German Bock (this will finish out dryer than 830)

White Labs 920 Old Bavarian Lager

Projected stats:

OG 1.083 F.G 1.020

23-25 IBU's 21 SRM 8% ABV

# Moar Recipes!

## **Maibock (All Grain)**

Type: All Grain

Date: 1/13/2009

Batch Size: 6.00 gal

Boil Time: 90 min

## Ingredients

### **Amount Item Type % or IBU**

**6.00 lb Pilsner (2 Row) Ger (2.0 SRM) Grain 40.00 %**

**6.00 lb Vienna Malt (3.5 SRM) Grain 40.00 %**

**3.00 lb Light Munich Malt (6.0 SRM) Grain 20.00 %**

**2.00 oz Hallertauer Mittelfruh [3.90 %] (60 min) Hops 20.9 IBU**

**1.00 oz Hallertauer [3.90 %] (30 min) Hops 8.0 IBU**

**1 Pkgs German Bock Lager (White Labs #WLP833) Yeast-Lager**

## Beer Profile

Est Original Gravity: 1.069 SG

Measured Original Gravity: 1.066 SG

Est Final Gravity: 1.018 SG

Measured Final Gravity: 1.015 SG

Actual Alcohol by Vol: 6.66 %

Bitterness: 29.0 IBU

Calories: 298 cal/pint

Est Color: 6.5 SRM

## Single Infusion

60 min Mash at 156.0 F

# Fermentation Schedules

Your fermentation schedule can vary depending on the yeast, but generally try to pitch at 50°F, bump it up to 58-60°F when you get 3/4ths the way to your final gravity, and once your done drop it 5°F a day until you get down to 35°F. Generally speaking, it should take about a week and a half to get three-quarters done, another four or so days to finish, and then lager for a minimum of two weeks assuming your gravity is under 1060. The more the better though really!



# A Note on Yeast Starters



# Seriously Though, do it



You will need at least a 1L starter for this style.

# Have Fun!

