

# BeerCalc: Seeyoulator

**Style: Bock**

**Brewer: Hans Frydendall**

## Vital Statistics

Volume	80 litres
OG	1089
Boil Volume	80 litres
Boil gravity	1089
Alcohol (ABV)	8.8 %
Colour	38 EBC (Brown)
Bitterness	19 IBU
BU:GU	0.21
FG	1022



## Fermentables

Pilsner Malt	3 EBC	20000 g
Munich Malt	15 EBC	9000 g
Cara Munich III	150 EBC	2000 g
Melanoidin Malt	69 EBC	3000 g
Dark Brown Sugar	80 EBC	1000 g
Flaked Oats	4 EBC	1000 g
		<b>36000 g</b>

## Mash schedule

Mash step	65 °C	90 min
Mash step	76 °C	15 min
Total grain weight for mash: 35000 g		

## Hops

Tettnanger	3.8 %	200 g	60 min
Tettnanger	3.8 %	100 g	15 min

## Misc Ingredients

## Fermentation

Fermentation	SafLager S-23	12 °C	35 days
Lagering	No yeast added	12 °C	7 days
Fermentation	No yeast added	5 °C	30 days