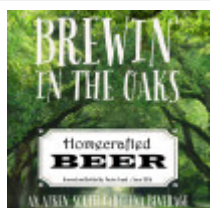




Sam Adams Winter Lager Clone



Method: **All Grain**
Style: **Traditional Bock**
Boil Time: **60 min**
Batch Size: **5.5 gallons** (fermentor volume)
Boil Size: **7.5 gallons**
Boil Gravity: **1.053** (recipe based estimate)
Efficiency: **73%** (brew house)
Source: **BREW Magazine Recipe (edit to lower IBU)**

Original Gravity: **1.072** Final Gravity: **1.016** ABV (standard): **7.39%**
IBU (tinseth): **22.57** SRM (morey): **15.61** Mash pH: **5.47**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
5.25 lb	American - Pale 2-Row	37	1.8	35.6%
4 lb	German - Munich Dark	37	15.5	27.1%
4 lb	American - Wheat	38	1.8	27.1%
1.5 lb	American - Caramel / Crystal 60L	34	60	10.2%
14.75 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1.25 oz	East Kent Goldings	Pellet	4.75	Boil	60 min	19.96
1 oz	Tettnanger	Pellet	4.5	Boil	2 min	1.28
1 oz	Hallertau Hersbrucker	Pellet	4.7	Boil	2 min	1.34

Hops Summary

Amount	Variety	Type	AA
1.25 oz	East Kent Goldings	Pellet	4.75
1 oz	Hallertau Hersbrucker	Pellet	4.7
1 oz	Tettnanger	Pellet	4.5
3.25 oz	Total		

Mash Guidelines

Amount	Description	Type	Temp	Time
5.5 gal	heat water to 167F	Temperature	167 F	--
--	mash temp with grain added	Infusion	152 F	60 min
3.5 gal	collect 7.5 gallons wort	Sparge	170 F	10 min
Starting Mash Thickness: 1.5 qt/lb				

Other Ingredients

Amount	Name	Type	Use	Time
1 oz	Bitter Orange Peel	Spice	Secondary	0 min.
0.5 oz	Grated Ginger Root	Spice	Secondary	0 min.
0.5 tsp	Powdered Cinnamon	Spice	Secondary	0 min.

Yeast

White Labs - German Lager Yeast WLP830

Amount: 1
Attenuation (avg): 76.5% Flocculation: Medium
Optimum Temp: 50 - 55 °F Starter: No
Fermentation Temp: 52 °F Pitch Rate: 1.5 (M cells / ml / ° P)
547 B cells required

Target Water Profile: Balanced Profile

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
80	5	25	75	80	100
Added 1 tsp gypsum to water for pH reading = 5.3					

Notes

Crushed Grain TWICE - at .035 setting
Prep 9 gallons water

This recipe is shared.



View Count: 101

Brew Count: 0

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