



# Candi Syrup, Inc.

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Clemmons, NC 27012  
[www.candisyrup.com](http://www.candisyrup.com)

A DIVISION OF CSI CONFECTIONS, LLC

## Bock

<b>TITLE:</b>	<b>Specialty Bock</b>	
<b>CATEGORY:</b>	<b>5B</b>	
<b>SPECS:</b>	OG:	1.068
	FG:	1.010
	SRM:	17
	IBU:	26 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
6.00	German Munich	1.029
4.00	German Pilsner	1.029
1.00	CaraMunich	1.025
0.25	Franco-Belges Coffee Malt	1.024
1.00	D-45 Candi Syrup, Inc.	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Tettnanger	Pellet	1.00	4.4	60
Tettnanger	Pellet	1.00	4.4	15

### YEAST:

WLP 830 German Lager For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Single infusion	154F	60 minutes
Mash out	168F	10 minutes

### NARRATIVE:

(This recipe departs from Reinheitsgebot in using amber candi syrup to create a decadent rich lager. As you will see after tasting this lager, it far exceeds most of the finest commercial lagers).

90 minute boil. Chill to 50F. Oxygenate for 60 seconds. Pitch yeast at 50F. Lager 4-6 weeks at 51F. Bottle prime with Simplicity at a rate of 30g/gallon. Bottle condition for 8 weeks.

<sup>1</sup> The Tinseth algorithm has given us more accurate results for pellets.