



CUT THIS OUT FOR
YOUR TAP HANDLE

BOCK

SUGGESTED YEAST

White Labs: WLP830 German Lager
Wyeast: 2124 Bohemian Lager
Omega: OLY114 Bayern Lager
CellarScience Dry: GERMAN
Fermentis Dry: W-34/70 Bohemian

LME KIT

- 9 lbs Pilsner Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 4 oz Crystal 120°L
- 4 oz Caramunich

DME KIT

- 7 lbs Pilsner Dry Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 4 oz Crystal 120°L
- 4 oz Caramunich

ALL-GRAIN KIT

- 10 lbs Pilsner
- 5 lbs Munich

SPECIALTY MALTS:

- 4 oz Crystal 120°L
- 4 oz Caramunich

HOPS

- 1 oz Saaz – Boil 60 min
- 1 oz Saaz – Boil last 5 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT298

BOCK

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. We recommend a fermentation temperature in the 48-55°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

BOCK KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.062-67

ACTUAL O.G.

SRM: 10

IBU'S: 14

EST. ABV %: 6

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!