

bock

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **23**
- SRM **21.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (33.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (33.9%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (16.9%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (6.8%) | 68 % | 400 |
| Grain | Weyermann - Caraamber | 0.5 kg (8.5%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 50 g | 30 min | 5.4 % |