

## Bock 2.0

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **12.8**
- Style **Doppelbock**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **100 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **25 min** at **100C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (36.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.75 kg (36.7%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (21%)	79 %	22
Grain	Weyermann Caramunich 3	0.25 kg (5.2%)	76 %	150
Grain	Jęczmień palony	0.02 kg (0.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant 2018	15 g	60 min	5.5 %
Boil	Premiant	5 g	30 min	5.5 %
Boil	Tradition	15 g	30 min	4.3 %
Boil	Tradition	15 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min
Other	Drożdże nieaktywne (1,5 łyżeczki)	1 g	Boil	10 min
Other	Siarczan cynku (15 ml)	1 g	Boil	10 min