

Bock

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **11.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (52.9%) | 81 % | 4 |
| Grain | Monachijski | 2.5 kg (35.7%) | 80 % | 16 |
| Grain | Caraamber | 0.2 kg (2.9%) | 75 % | 59 |
| Grain | Carared | 0.1 kg (1.4%) | 75 % | 39 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 30 g | 60 min | 3.4 % |
| Boil | Marynka | 15 g | 60 min | 8 % |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g | 5 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------|
| Copenhagen Lager | Ale | Liquid | 300 ml | white labs |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Dekokcja 1
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