

# Bock

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **12**
- SRM **18.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	2 kg (57.1%)	80 %	18
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Strzegom Karmel 150	0.25 kg (7.1%)	75 %	150
Grain	Strzegom Karmel 600	0.1 kg (2.9%)	68 %	601
Grain	Viking Melanoidynowy	0.15 kg (4.3%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	10 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis