

Bock

- Gravity **15.9 BLG**
- ABV ---
- IBU **23**
- SRM **15.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (22.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.8 kg (42.3%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (22.7%) | 79 % | 10 |
| Grain | Carabelge | 0.4 kg (6%) | 80 % | 30 |
| Grain | Caramunich® typ I | 0.23 kg (3.5%) | 73 % | 80 |
| Grain | karmelowy ciemny | 0.15 kg (2.3%) | 75 % | 600 |
| Grain | Czekoladowy | 0.04 kg (0.6%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|---------|------------|
| Boil | Marynka | 12 g | 100 min | 8.8 % |
| Boil | Brewers Gold | 21 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 12 g | 20 min | 4.3 % |