

# Bock bez monacha

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **17.5**
- Style **Weizenbock**

## 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 **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	0.25 kg (4.9%)	70 %	128
Grain	Strzegom Pilzneński	4 kg (78.7%)	80 %	4
Grain	Weyermann Caramunich 3	0.415 kg (8.2%)	76 %	150
Grain	Special W Malt	0.25 kg (4.9%)	65.2 %	300
Grain	Melanoiden Malt	0.17 kg (3.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	11.4 %