

Bock the 2nd

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **15.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (40%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (26.7%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (6.7%)	70 %	299
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5 %
Boil	Tradition	30 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Notes

- dekocht: [https://www.wiki.piwo.org/Bock_\(Ko%C5%BAlak\),_Dorota_Chrapek_\(dori\)](https://www.wiki.piwo.org/Bock_(Ko%C5%BAlak),_Dorota_Chrapek_(dori))

Warka 23: 14 Blg początkowe, warzone 01.12. Przelane na cichą 22.12.2017. przy 4 BLG. Rozlew 06.01. do 46 butelek. BLG końcowe - 2.
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