

## bock2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **18.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (44.6%)	81 %	2.5
Grain	Strzegom Monachijski typ II	0.85 kg (27.1%)	79 %	22
Grain	Carabelge	0.5 kg (15.9%)	80 %	32
Grain	Melanoiden Malt	0.15 kg (4.8%)	80 %	70
Grain	Weyermann Specjal W	0.1 kg (3.2%)	68 %	300
Grain	Caraaroma	0.14 kg (4.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	15 g	60 min	4.1 %
Aroma (end of boil)	Tradition	15 g	15 min	6.3 %