

# Bockbier Heaven und Hell V

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **22.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	4 kg (50%)	78 %	20
Grain	Wiener Malz Best	3.4 kg (42.5%)	80 %	8
Grain	Melanoidin BESTMALZ	0.2 kg (2.5%)	75 %	71
Grain	Caramunich II Best	0.2 kg (2.5%)	73 %	120
Grain	Carafa II Best	0.2 kg (2.5%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7.3 %
Boil	Lublin (Lubelski)	10 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 - Bavarian Lager	Lager	Slant	600 ml	Wyeast Labs