

Bocky Balboa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **12**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (54.7%)	81 %	4
Grain	Pale Malt (2 Row) Bel	2 kg (31.3%)	80 %	6
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Strzegom Karmel 30	0.5 kg (7.8%)	75 %	30
Grain	Viking melanoidynowy	0.1 kg (1.6%)	75 %	60
Adjunct	peczak	0.1 kg (1.6%)	10 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.5 %
Boil	Lublin (Lubelski)	30 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
w35	Lager	Slant	300 ml	gozdawa

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	hibiscus kwiat	2 g	Boil	10 min