

# Boczek 16°

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **17.4**
- 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 **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3.5 kg (58.8%) | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1.5 kg (25.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150        | 0.5 kg (8.4%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 600        | 0.15 kg (2.5%) | 68 %  | 601 |
| Grain | Viking melanoidynowy       | 0.3 kg (5%)    | 75 %  | 60  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 25 g   | 70 min | 5.4 %      |
| Boil    | Hallertau Tradition | 20 g   | 20 min | 5.4 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Safale W-34/70 | Lager | Dry  | 25 g   | Safale     |