

Gdyby....

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **18.5**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (41.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (25.9%)	79 %	16
Grain	Strzegom Pilzneński	2.5 kg (25.9%)	80 %	4
Grain	Melanoiden Malt	0.2 kg (2.1%)	80 %	39
Grain	Special B Malt	0.3 kg (3.1%)	65.2 %	315
Grain	Carafa III	0.15 kg (1.6%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Slant	400 ml	Wyeast Labs