

Herfstbok v.2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **16.4**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (51.7%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Viking Wędzony gruszą	1 kg (17.2%)	85 %	10
Grain	Strzegom Karmel 150	0.3 kg (5.2%)	75 %	150
Grain	Special B Castle Malting	0.3 kg (5.2%)	77 %	290
Grain	Viking melanoidynowy	0.2 kg (3.4%)	75 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger (UK)	30 g	70 min	5.8 %
Boil	Challenger (UK)	20 g	20 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	500 ml	Fermentis
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