

# Imperial Bock

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- Gravity **20 BLG**
- ABV ---
- IBU **20**
- SRM **28.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Monachijski         | 4.4 kg (58.3%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński  | 1.9 kg (25.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150 | 0.7 kg (9.3%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2%)   | 68 %  | 601 |
| Grain | Melanoiden Malt     | 0.4 kg (5.3%)  | 80 %  | 39  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 34 g   | 70 min | 4.5 %      |
| Boil    | Hallertau | 22 g   | 20 min | 4.5 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory       |
|-------|-------|------|--------|------------------|
| S-189 | Lager | Dry  | 10 g   | Fermentis Safale |