

# Z'Bock

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **18.5**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (63.3%)	79 %	22
Grain	Pilzneński	1.25 kg (15.8%)	81 %	4
Grain	Strzegom Wiedeński	1.25 kg (15.8%)	79 %	10
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Strzegom Karmel 150	0.2 kg (2.5%)	75 %	150

## Notes

- 55°C - 10 min i odebranie dekoktu

63-65°C - 60 min. W tym czasie dekokt: 64°C - 10 min, 72°C - 10 min, gotowanie - 15 min i dodanie do głównego zacieru.

72°C - 35 min

76°C - 15 min

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