

# Z'bockc

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **15.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (48.1%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (26%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (19.5%)	79 %	22
Grain	Special B Malt	0.2 kg (2.6%)	65.2 %	315
Grain	Melanoiden Malt	0.2 kg (2.6%)	80 %	39
Grain	Carafa III	0.1 kg (1.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
2308	Lager	Slant	450 ml	Wyeast