

## Bock the first

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- Gravity **15.4 BLG**
- ABV ---
- IBU **28**
- SRM **9.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger        | 2.5 kg (40.3%) | 81 %  | 4   |
| Grain | Munich Malt                | 3.5 kg (56.5%) | 80 %  | 18  |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (3.2%)  | 74 %  | 118 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 90 min | 8.8 %      |
| Boil    | Marynka | 30 g   | 10 min | 8.8 %      |

### Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| W34  | Lager | Dry  | 23 g   | ---        |

### Notes

- Fermentacja 5 tygodni, warzenie 28.01. rozlew 01.03.2016. Klarowne, dobre. 16 Blg początkowe. Warka nr 6  
*Mar 12, 2017, 2:17 PM*