

# HERFSTBOK

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **20**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Monachijski typ II | 3 kg (49.2%)   | 80 %  | 22  |
| Grain | Pilzneński         | 2 kg (32.8%)   | 81 %  | 4   |
| Grain | Abbey              | 0.5 kg (8.2%)  | 75 %  | 45  |
| Grain | Melanoidynowy      | 0.25 kg (4.1%) | 81 %  | 53  |
| Grain | Caraaroma          | 0.25 kg (4.1%) | 78 %  | 400 |
| Grain | Carafa Special II  | 0.1 kg (1.6%)  | 70 %  | 812 |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 55 g   | 60 min | 4.3 %      |
| Boil    | Hallertau Tradition | 45 g   | 20 min | 4.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |