Bock

- Gravity **15.9 BLG**
- ABV **---**
- IBU **23**
- SRM **15.5**
- 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 **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(22.7%)*	81 %	4
Grain	Strzegom Monachijski typ I	2.8 kg *(42.3%)*	79 %	16
Grain	Strzegom Wiedeński	1.5 kg *(22.7%)*	79 %	10
Grain	Carabelge	0.4 kg *(6%)*	80 %	30
Grain	Caramunich® typ I	0.23 kg *(3.5%)*	73 %	80
Grain	karmelowy ciemny	0.15 kg *(2.3%)*	75 %	600
Grain	Czekoladowy	0.04 kg *(0.6%)*	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	100 min	8.8 %
Boil	Brewers Gold	21 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	12 g	20 min	4.3 %