

# Herfstbock

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **11.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.75 kg (51.7%)	79 %	16
Grain	Strzegom Wiedeński	1.25 kg (17.2%)	79 %	10
Grain	Strzegom Pilzneński	1.25 kg (17.2%)	80 %	4
Grain	Cookie	0.38 kg (5.2%)	75 %	50
Grain	Strzegom Karmel 150	0.38 kg (5.2%)	75 %	150
Grain	Viking Melanoidynowy	0.25 kg (3.4%)	75 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	32 g	70 min	5 %
Boil	Hallertau Tradition	24 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa z Bittera	Ale	Slant	2000 ml	FM