## Tomek K.

---

- Gravity **18 BLG**
- ABV **---**
- IBU **---**
- SRM **13.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 1.5 kg *(39.5%)* | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg *(26.3%)* | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg *(26.3%)* | 79 % | 22 |
| Grain | Special B Malt | 0.15 kg *(3.9%)* | 65.2 % | 315 |
| Grain | Melanoiden Malt | 0.15 kg *(3.9%)* | 80 % | 39 |