

bock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **19.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.5 kg (40.7%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (48.8%)	79 %	16
Grain	Weyermann Caramunich 3	0.5 kg (8.1%)	76 %	150
Grain	Carafa II	0.15 kg (2.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis