

## Bock the 5th

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **16.3**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński               | 4 kg (50.2%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II      | 3 kg (37.6%)   | 79 %  | 22  |
| Grain | Caraaroma                        | 0.27 kg (3.4%) | 78 %  | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.8%)  | 73 %  | 120 |
| Grain | Barley, Flaked                   | 0.4 kg (5%)    | 70 %  | 4   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 40 g   | 60 min | 5 %        |
| Boil    | Hallertau | 10 g   | 30 min | 5 %        |

### Yeasts

| Name                 | Type  | Form   | Amount  | Laboratory       |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1000 ml | Fermentum Mobile |

### Notes

- Zacieranie z dekokcją: Główny zacier 63c - 10', dekokt - 72c - 15', gotowanie - 15', zwrot i 72c - 40'.  
Warzone 28.12. Wyszło 20l ok 14 BLG. Warka 37. Słaby start drożdży, ruszyło dopiero po dodaniu gęstwy po 6 dniach. Bez smaku koźlakowego:/ Zjedzone do 3 BLG  
*Dec 29, 2018, 10:37 AM*