

# Pseudo Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **18**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

| Type  | Name                                              | Amount         | Yield | EBC |
|-------|---------------------------------------------------|----------------|-------|-----|
| Grain | Słód jęczniemmy<br>Pilzneński<br>Weyermann        | 1 kg (22.7%)   | 80 %  | 4   |
| Grain | Słód jęczmienny<br>Wiedeński<br>Weyermann         | 2 kg (45.5%)   | 79 %  | 10  |
| Grain | Słód jęczmienny<br>monachijski typ I<br>Weyermann | 0.7 kg (15.9%) | 79 %  | 15  |
| Grain | Słód jęczmienny<br>Carabelge<br>Weyermann         | 0.2 kg (4.5%)  | 80 %  | 30  |
| Grain | Słód jęcznienny<br>Caramunich Typ II<br>Weyermann | 0.2 kg (4.5%)  | 73 %  | 120 |
| Grain | Słód jęczmienny<br>Carabohemian<br>Weyermann      | 0.1 kg (2.3%)  | 75 %  | 200 |
| Grain | Słód jęczmienny<br>Caraaroma<br>Weyermann         | 0.1 kg (2.3%)  | 78 %  | 400 |

|       |                                                   |               |      |     |
|-------|---------------------------------------------------|---------------|------|-----|
| Grain | Słód jęczmienny<br>Château Cafe Castle<br>Malting | 0.1 kg (2.3%) | 77 % | 500 |
|-------|---------------------------------------------------|---------------|------|-----|

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Iunga  | 10 g   | 60 min | 11 %       |
| Boil      | Magnum | 10 g   | 10 min | 11.5 %     |
| Whirlpool | Magnum | 15 g   | 10 min | 11.5 %     |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Danstar -<br>Nottingham | Ale  | Slant | 300 ml | Danstar    |