

#16 Bock jesienny

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **12.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (35.7%)	81 %	6
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9 %