

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
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