

# bock

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **19.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (11.1%)	100 %	2
Grain	Weyermann - Smoked Malt	2 kg (27.8%)	81 %	6
Grain	Weyermann - Melanoiden Malt	0.2 kg (2.8%)	81 %	53
Grain	Strzegom Karmel 600	0.2 kg (2.8%)	80 %	601
Grain	Strzegom Wiedeński	2 kg (27.8%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (27.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Magnum	20 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	fe