

# Einbeck - Traditional Bock

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **18.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6 kg (82.2%)	79 %	16
Grain	BESTMALZ - Best Melanoidin	0.5 kg (6.8%)	75 %	71
Grain	Caraamber	0.5 kg (6.8%)	75 %	59
Grain	Caraaroma	0.3 kg (4.1%)	75 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (Polish Hops)	30 g	50 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja:  
Burzliwa (7-8 dni w 10-11 st. C)  
Leżakowanie (3-4 tygodni w 9-10 st. C)

Butelkowanie:  
Syrup cukrowy na refermentację (110 g cukru w 400 ml wody)

Dojrzewanie piwa:  
3 tygodnie w temperaturze 10-12 st. C.  
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