

flip-flap 20 l.

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **18**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Słód pilzneński | 3 kg (45.9%) | --- % | 4 |
| Grain | słód monachijski jasny | 1.9 kg (29.1%) | --- % | 13 |
| Grain | słód wiedeński | 1 kg (15.3%) | --- % | 10 |
| Grain | biscuit | 0.23 kg (3.5%) | --- % | 50 |
| Grain | Pszeniczny Czekoladowy | 0.1 kg (1.5%) | 73 % | 1050 |
| Grain | Caraaroma | 0.3 kg (4.6%) | --- % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | lunga PL 2018 | 15 g | 60 min | 11 % |
| Boil | Lubelski 2018 Polish Hops | 30 g | 10 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|----------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 66.66 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | whirfloe T | 1.25 g | Boil | 5 min |

Notes

- Sólód wsypujemy do 16l wody o temperaturze 63C. Przerwa 10 minut. Następnie 1/3 zacieru przenosimy do osobnego naczynia. Podgrzewamy do 72C. Przerwa 15 minut. Doprowadzamy do wrzenia, gotujemy 15 minut. Następnie dekokt zawracamy do głównego zacieru. Ustalamy temperaturę na 72C. Przerwa 40 minut. Jeżeli próba jodowa jest negatywna to podgrzewamy do 76C i rozpoczynamy filtrację.
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