

## Gdyby....

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **18.5**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński         | 4 kg (41.5%)   | 79 %   | 10   |
| Grain | Strzegom Monachijski typ I | 2.5 kg (25.9%) | 79 %   | 16   |
| Grain | Strzegom Pilzneński        | 2.5 kg (25.9%) | 80 %   | 4    |
| Grain | Melanoiden Malt            | 0.2 kg (2.1%)  | 80 %   | 39   |
| Grain | Special B Malt             | 0.3 kg (3.1%)  | 65.2 % | 315  |
| Grain | Carafa III                 | 0.15 kg (1.6%) | 70 %   | 1034 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 11 %       |

### Yeasts

| Name                         | Type  | Form  | Amount | Laboratory  |
|------------------------------|-------|-------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Slant | 400 ml | Wyeast Labs |