

HERFSTBOK

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **20.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Monachijski typ II | 3 kg (49.2%) | 80 % | 22 |
| Grain | Pilzneński | 2 kg (32.8%) | 81 % | 4 |
| Grain | Abbey | 0.5 kg (8.2%) | 75 % | 45 |
| Grain | Melanoidynowy | 0.25 kg (4.1%) | 81 % | 53 |
| Grain | Caraaroma | 0.25 kg (4.1%) | 78 % | 400 |
| Grain | Carafa Special II | 0.1 kg (1.6%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 50 g | 60 min | 5.5 % |
| Boil | Hallertau Tradition | 30 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |