

# Oby nie wyszło bock'iem Ver.2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **14.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (42.1%)	80 %	16
Grain	Strzegom Pilzneński	0.8 kg (16.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (21.1%)	79 %	10
Grain	Red ale	0.5 kg (10.5%)	75 %	70
Grain	Red acitve	0.3 kg (6.3%)	75 %	35
Grain	Caraaroma	0.15 kg (3.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Elani	30 g	30 min	5.7 %
Boil	Lublin (Lubelski)	50 g	12 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.5 g	Boil	7 min

### Notes

- Wysładzać w małym fermentorze  
*Feb 16, 2024, 9:16 PM*