

# Old Goat Dutch Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **13.4**
- Style **Belgian Dark Strong Ale**

## 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (54.5%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.6%)	72 %	236
Grain	Caraaroma	0.2 kg (3.6%)	80 %	400
Grain	Abbey Castle	0.1 kg (1.8%)	80 %	45
Grain	Pilzneński	0.5 kg (9.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis