

# Pacanów

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **14**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **73 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking melanoidynowy	2 kg (28.6%)	75 %	40
Grain	Weyermann - Caraamber	0.5 kg (7.1%)	75 %	65
Grain	Aromatic Malt	0.5 kg (7.1%)	78 %	51
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45
Grain	Strzegom Monachijski typ I	3 kg (42.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	20 min	5.5 %
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	12 g	Mangrove Jack's