

## rbok

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **17.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (15.6%)	79 %	22
Grain	Słód Wędzony Steinbach	3 kg (46.7%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (31.1%)	79 %	10
Grain	Special B Malt i w	0.125 kg (1.9%)	65.2 %	315
Grain	Melanoiden Malt	0.2 kg (3.1%)	80 %	39
Grain	Carafa II	0.1 kg (1.6%)	70 %	812