

## 3 LVL RyeBock :O

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **10.3**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (26.8%)	85 %	8
Grain	Monachijski	1 kg (13.4%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (13.4%)	79 %	10
Grain	Pilzneński	3 kg (40.3%)	81 %	4
Grain	Melanoiden Malt	0.2 kg (2.7%)	80 %	39
Grain	Weyermann Caramunich 3	0.25 kg (3.4%)	76 %	150