

Abi_BOCK 2.0

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **16.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|-----|
| Grain | Pilzneński Bestmalz (Pilsen Malt) | 4.35 kg (50.8%) | 80.5 % | 4 |
| Grain | Monachijski typ II Weyermann (Muich II Malt) | 2.1 kg (24.5%) | 80 % | 25 |
| Grain | Abbey Castle | 0.7 kg (8.2%) | 80 % | 45 |
| Grain | Czekoladowy jasny 400 Viking Malt (Chocolate Malt) | 0.4 kg (4.7%) | 68 % | 400 |
| Grain | Płatki ryżowe | 0.4 kg (4.7%) | --- % | 2 |
| Grain | Carabelge Weyermann | 0.27 kg (3.2%) | 80 % | 32 |
| Grain | Karmel 150 Viking Malt | 0.18 kg (2.1%) | 75 % | 150 |
| Grain | Caramunich® typ I Weyermann | 0.17 kg (2%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Marynka | 30 g | 70 min | 8.2 % |
| Boil | Barbe Rouge | 10 g | 70 min | 6.6 % |
| Aroma (end of boil) | Barbe Rouge | 12 g | 10 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Wyeast XI 1214 Belgian Abbey | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|-----------|----------|
| Flavor | Tonka | 25 g | Secondary | 7 day(s) |
| Flavor | Oak chips sherry Oloroso | 100 g | Secondary | 8 day(s) |
| Water Agent | Kwas mlekowy 80% | 2 g | Boil | 70 min |
| Fining | Mech irlandzki | 5 g | Boil | 5 min |

Notes

- Zacieranie:
Dekokcyjne
Słód wsypujemy do 25,7l wody o temperaturze 63C. Przerwa 10 minut. Następnie 1/3 zacieru przenosimy do osobnego naczynia. Podgrzewamy do 72C. Przerwa 15 minut. Doprowadzamy do wrzenia, gotujemy 15 minut. Następnie dekokt zawracamy do głównego zacieru. Ustalamy temperaturę na 72C. Przerwa 40 minut. Jeżeli próba jodowa jest negatywna to podgrzewamy do 76C i rozpoczynamy filtrację.
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