

# Baphemot

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **14**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.7 kg (54.8%)	80 %	16
Grain	Strzegom Pilzneński	1 kg (32.3%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (12.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	30 min	5.5 %
Boil	Tradition	10 g	15 min	5.5 %
Boil	Hallertau	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis