

# bock

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **23**
- SRM **21.8**
- 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 **18.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.9%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.8%)	68 %	400
Grain	Weyermann - Caraamber	0.5 kg (8.5%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	30 min	5.4 %