

Bock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **8.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.7 kg (53.1%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (46.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 9 g | 60 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |