

Bock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **16.9**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 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 **10 min**

Mash step by step

- Heat up **26.7 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 **10 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|-----------------|-------|-----|
| Grain | Carmel Pils Bestmalz | 3.6 kg (38.5%) | 75 % | 5 |
| Grain | Pszeniczny jasny Bestmalz (Wheat Malt) | 1.98 kg (21.2%) | 80 % | 5 |
| Grain | Carabelge Weyermann | 1.62 kg (17.3%) | 80 % | 32 |
| Grain | Viking Malt Red Ale | 0.9 kg (9.6%) | 75 % | 70 |
| Grain | Melanoiden Castlemalt | 0.54 kg (5.8%) | 80 % | 39 |
| Adjunct | Płatki owsiane błyskawiczne | 0.45 kg (4.8%) | 85 % | 3 |
| Grain | Karmel 600 Viking Malt | 0.27 kg (2.9%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 27 g | 65 min | 13.2 % |

| | | | | |
|---------------------|---------|------|-------|------|
| Aroma (end of boil) | Chinook | 18 g | 5 min | 11 % |
|---------------------|---------|------|-------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|--------|----------|------------|
| Wyeast 2308 - Munich Lager | Lager | Liquid | 112.5 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kwas mlekowy 80% | 3.6 g | Boil | 65 min |

Notes

- Zacieranie:
Słód wsypujemy do 16l 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.

Słody:

słód pilzneński 3,5kg
 słód monachijski 2,0kg
 słód karmelowy jasny 0,5kg
 słód Caraamber 0,2kg
 słód Carared 0,1kg
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