

## bock resztokowy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **21.5**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.46 kg (20.9%)	85 %	4
Grain	Pale Ale	2 kg (28.7%)	80 %	7
Grain	Monachijski	1.1 kg (15.8%)	80 %	16
Sugar	Candi Sugar, Clear	0.5 kg (7.2%)	78.3 %	2
Grain	Weyermann - Melanoiden Malt	0.06 kg (0.9%)	81 %	53
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	carmel sweet	0.06 kg (0.9%)	80 %	75
Grain	Caraaroma	0.8 kg (11.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	300 ml	Fermentum Mobile