

# Bock the 5th

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **16.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (50.2%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (37.6%)	79 %	22
Grain	Caraaroma	0.27 kg (3.4%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120
Grain	Barley, Flaked	0.4 kg (5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	5 %
Boil	Hallertau	10 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile

## Notes

- Zacieranie z dekokcją: Główny zacier 63c - 10', dekokt - 72c - 15', gotowanie - 15', zwrot i 72c - 40'.  
Warzone 28.12. Wyszło 20l ok 14 BLG. Warka 37. Słaby start drożdży, ruszyło dopiero po dodaniu gęstwy po 6 dniach. Bez smaku koźlakowego:/ Zjedzone do 3 BLG  
*Dec 29, 2018, 10:37 AM*