

## Bock the 6th

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **26**
- SRM **12.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **28.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (12.2%)	79 %	10
Grain	Strzegom Monachijski typ I	5 kg (61%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (24.4%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.4%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	20 g	30 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1500 ml	Fermentum Mobile

### Notes

- Zacieranie z dekokcją wg. stałego schematu. Warzone 08.02. Warka 39.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Feb 8, 2019, 12:35 PM