

BOCK WLP820

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **12.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **60 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **40 min** at **60C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (28.8%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (43.2%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (14.4%)	79 %	16
Grain	Pale cookie	0.5 kg (7.2%)	70 %	40
Grain	CAMEL AROMATIC MALT	0.3 kg (4.3%)	68 %	200
Grain	Strzegom Karmel 300	0.15 kg (2.2%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	40 min	12 %
Dry Hop	Huell Melon	30 g	3 day(s)	7.5 %
Boil	Horizon	30 g	20 min	12 %
Dry Hop	Marynka	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP820 - Oktoberfest/Märzen Lager Yeast	Lager	Liquid	200 ml	White Labs
zamierzony underpitching ,				

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	płatki dębowe brandy	20 g	Boil	10 min