

Bourbon Bock/Rolator

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **32**
- SRM **4.4**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	9 kg (100%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	9.7 %
Boil	Hallertau Spalt Select	30 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Slant	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Bourbon beczka	50 g	Secondary	30 day(s)

Notes

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

- następne zacieranie 50:50
goryczka max 30 raczej 25
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