

# Bukowybock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **19.9**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	5 kg (66.7%)	82 %	10
Grain	Viking Melanoidynowy	1 kg (13.3%)	75 %	60
Grain	Strzegom Karmel 600	0.25 kg (3.3%)	68 %	601
Grain	Strzegom Karmel 300	0.25 kg (3.3%)	70 %	299
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	Safelager

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	2 g	Boil	15 min