

california bock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **21**
- SRM **13.5**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (39.5%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (52.6%)	79 %	22
Grain	Viking melanoidynowy	0.3 kg (7.9%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Ale	Dry	10 g	Mangrove Jack's