

# ErsteBock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **20.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.6 kg (52.6%)	79 %	16
Grain	Strzegom Wiedeński	2.16 kg (31.6%)	79 %	10
Grain	Caraaroma	0.36 kg (5.3%)	78 %	400
Grain	Viking melanoidynowy	0.72 kg (10.5%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	33.3 g	60 min	5.5 %
Boil	Hallertau	11.7 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis