

# Imperial Bock

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- Gravity **20 BLG**
- ABV ---
- IBU **20**
- SRM **28.2**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.4 kg (58.3%)	80 %	16
Grain	Strzegom Wiedeński	1.9 kg (25.2%)	79 %	10
Grain	Strzegom Karmel 150	0.7 kg (9.3%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (2%)	68 %	601
Grain	Melanoiden Malt	0.4 kg (5.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	34 g	70 min	4.5 %
Boil	Hallertau	22 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-189	Lager	Dry	10 g	Fermentis Safale